

SET LUNCH: 2 Courses: £22 / 3 Courses: £28

SET DINNER: 2 Courses: £27 / 3 Courses: £33

Available lunch & dinner 6th September – 28th November 2026

COCKTAILS: 2-for-£15 every weekday

Classic Bellini, Aperol Spritz, Dark & Stormy, Bloody Mary & more

SNACKS: Smoked almonds: £3 | Marinated Olives: £3 | Bread & butter: £3 | Flatbreads with hummus: £5

STARTERS

- (ve) Thai squash soup, bread
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- (gf) Crispy squid, gremolata & nduja risotto
- (gf) House black pudding poached egg, crispy onions, apple ketchup
- Twice baked crab soufflé, shellfish cream
- (gf) North Sea fishcake, tartar sauce
- Salmon gravadlax, savoury waffle, herb crème fraîche
- (gf) Local game scotch egg, Cumberland sauce
- (v) Sharing board for 2-flatbread & hummus, olives, roasted vegetables, baba ganoush, halloumi & falafel

MAINS

- (v/gf) Pan haggerty, mustard cream, autumn vegetables, poached egg
- (ve) Mushroom, bean & smoked cheese wellington, roasted autumn root vegetables
- Pan-roasted chicken breast, potato gratin, sage & bread sauce, hispi cabbage
- (gf) Char-grilled pork rump steak, parsnip press, apple ketchup, black pudding
- North Shields market fresh fish of the day (*please ask your server for details*)
- Slow-cooked venison cobbler, cheesy dumpling, root vegetable mash & autumn greens
- (gf) Whole grilled sole, tartar hollandaise, greens & sautéed potatoes
- (gf) Red wine braised beef cheek, creamy polenta, calvo nero

SIDES

- (gf) Parmesan truffled chips / (gf) Buttered autumn greens /
- (gf) creamy polenta / (gf) Sautéed potatoes / (gf) Braised red cabbage £5

PUDDINGS

- (gf) Sticky toffee pudding, salted caramel, vanilla ice cream
- (gf) Chocolate & almond torte, sea buckthorn sorbet
- (ve) Autumn fruit crumble, vanilla ice cream

Tiramisu

(gf) Vanilla ice cream, shot of Pedro Ximenez sherry

Singin Hinnies, fruit jam, Chantilly cream

English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

Sommelier's wine pairings: two/three 125ml glasses of expertly-matched wines

£11.50/£16.75