

Dinner Menu

STARTERS

Spiced carrot & parsnip soup, shallot bhaji, coriander yoghurt, bread roll £7.50

Whipped goats cheese, crispy shallot, tomato, truffle honey bruschetta £8.00

Garlic, ginger & soy glazed chicken wings, spring onion, sesame £8.00/£16.00

Salt & pepper prawn cocktail £8.00/£16.00

Five bean chilli nachos, sour cream, smashed avocado, sweetcorn relish, cheddar £7.50/£15

MAINS

8oz Rump steak, triple cooked chips, roast mushroom & tomato, served with either peppercorn sauce or garlic butter £19.00

Chicken Kiev, creamed potatoes, buttered cabbage, bacon £18.00

River Tyne mussels, red pepper, chickpea & chorizo cassoulet, toasted sourdough £19.50

Wild mushroom, courgette fricassee, puff pastry, winter truffle, chive mashed potato £18.00

Chuck steak burger, bacon, Monterey jack cheese, BBQ sauce, skinny fries £16.00

Halloumi burger, caramelised onion, avo, chill jam, skinny fries £15.00

SIDES

Onion Rings £5.00

Skinny fries £4.00

Triple cooked chips £4.50

Pigs in Blankets £5.00

Garlic bread £4.00 (+cheese for £1)

Seasonal veg £4.00

House/Caesar salad £4.50

DESSERTS

Passionfruit & vanilla creme brulee, ginger shortbread £8.00

Apple & rhubarb crumble, creme anglaise £8.00

Sticky toffee pudding, salted caramel sauce, Marshfield ice cream & pecans £8.00

Chocolate brownie, salted caramel sauce, popcorn, Marshfield vanilla ice cream £8.00

Affogato - 2 scoops Marshfield vanilla icream, double espresso £6.50

British cheeses, biscuits, tomato relish £8.50

Mini dessert of the day with coffee £8

Trio of Marshfield farm ice creams or sorbets £6.50

ALL OF OUR FOOD IS HOME MADE AND PREPARED IN AN ENVIRONMENT WHERE THE 14 MAIN ALLERGENS ARE PRESENT AND CROSS CONTAMINATION CAN THEREFORE OCCUR. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING.