

Dinner Menu

Bread & Olives

Warm Rosemary Focaccia Bread, Garlic & Herb Dipping Oil (ve) | 7.5

Alnwick Bread & Roses Sourdough, Cultured Butter (v) | 7.5

Nocellara Olives, Extra Virgin Olive Oil, Lemon (ve) | 5.5

Starters

Cuddy's Cave Twice Baked Soufflé (v) | 12.95 Parmesan Cream & Pickled Walnut

Soup of the Day (ve) (*gf) | 8.95 Alnwick Bread & Roses Sourdough, Cultured Butter

Whipped Chicken Liver Parfait (n) (*gf) | 12.95 Caramelised Onion Chutney, Apple, Hazelnut Crumb & Sourdough

> Crispy Duck Egg | 11.95 Asparagus, Cured Ham & Grain Mustard Dressing

> > Haggis Scotch Egg | 9.95 'Broon Sauce'

Wild Mushroom & Truffle Arancini, Truffle Mayonnaise (v) | 6.95

Seared Tuna Tataki (gf) | 13.5 Crushed Avocado, Citrus & Olive Oil

Monkfish Scampi (*gf) | 12.5 Wild Garlic Mayonnaise & Watercress



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Mains

Northumbrian Rack of Lamb (gf) | 31.95 Wild Garlic Mash, Carrot, Peas & Rosemary Gravy

Pan Roasted Corn Fed Chicken (gf) | 23.95 Potato Gratin, Hispi Cabbage, Chicken Jus

Pan Fried Sea Bream | 27.95 Aloo Gobi, Crispy Onion Bhaji and Yoghurt Dressing

Locally Caught Dressed Crab | 25.95
Pink Fir Potatoes & House Salad

Pan Roasted North Sea Cod Loin (n) (gf) | 24.95 New Season Potatoes, Chorizo & Romesco Sauce

Alnwick Beer Battered Haddock (*gf) | 21.95 Crushed Peas, Tartare Sauce, 'Chip Shop' Curry Sauce & Triple Cooked Wooler Chips

> Smoked Haddock & Salmon Fishcake | 19.95 Buttered Tender Stem Broccoli & Tartare Beurre Blanc

Sides

Triple Cooked Wooler Chips (gf) (ve) | 5.5

House Seasoned Fries (gf) (ve) | 4.95

Buttered Tenderstem Broccoli (gf) (v) | 5.5

Glazed Carrots, Orange & Rosemary Butter (gf) (v) | 4.95

Black Truffle & Aged Parmesan Fries with Truffle Mayonnaise (gf) (v) | 6.95

Saute Green Beans (gf) (ve) | 4.95 Kalamata Olives, Fresh Tomatoes, Garlic and Olive Oil House Mixed Salad, Dijon Dressing (gf) (v) | 4.95 Rainbow Slaw (gf) (v) | 3.95

(gf*) Can Be Made Gluten Free, Please Inform Your Server



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Grill Section

10oz 32 Day Dry Aged Sirloin Steak (gf) | 37.95 Watercress & Alnwick Beer Battered Onion Ring & Triple Cooked Wooler Chips

Beadnell Towers Grill Plate (gf) | 34.95 Flat Iron Steak, Sugar Pit Cured Gammon, Lamb Chop, Herb Sausage, Black Pudding, Burnt Apple Puree & Triple Cooked Wooler Chips

10oz Sugar Pit Cured Gammon Steak (gf) | 24.95 Alnwick Spiced Rum Poached Pineapple & Triple Cooked Wooler Chips

Butterflied Chicken Breast (gf) | 19.95 Piri Piri Marinade, Rainbow Slaw & House Seasoned Fries

Beadnell Towers Burger (*gf) | 19.95 Cheddar Cheese, Lettuce, Beef Tomato, our own Burger Sauce, Pickle Served with House Seasoned Fries

Locally Landed Grilled Lobster (gf) | Market Price Wild Garlic Butter, House Salad & House Seasoned Fries

Sauces

Peppercorn | 3.95

Wild & Roasted Garlic Butter | 2.95

Red Wine & Bone Marrow Jus | 3.95

Bearnaise Sauce | 3.5

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