



**BEADNELL
TOWERS
& KITCHEN**

STARTERS

Roasted White Onion & Ale Soup (v)

Admiral Collingwood cheese crouton

Haggis Scotch Egg

Broon sauce

Whipped Barrel-Aged Goat's Cheese (v)

Heritage tomato salad, pickled pink onions & balsamic pearls

L. Robson & Sons Smoked Salmon (gf)

Sauce gribiche & pumpernickel bread

MAINS

Roast Sirloin of Northumbrian Beef

Duck fat roasties & Yorkshire pudding

Roast Leg of Northumbrian Lamb

Studded with rosemary and garlic, duck fat roasties & Yorkshire pudding

Roast Loin of Waterford Farm Pork

Sage stuffing, duck fat roasties & Yorkshire pudding

Trio of Meats

Duck fat roasties & Yorkshire pudding

Beadnell Towers Burger

Cheddar cheese, baby gem lettuce, beef tomato, our own burger sauce & French fries

Our Famous Fish & Chips

Alnwick ale battered haddock with triple cooked chips, minted peas, curry sauce & tartare sauce

Vegetable & Lentil Wellington (v)

Wild mushroom gravy, roast potatoes & Yorkshire pudding

All roasts served with cauliflower cheese gratin, braised carrot, bashed swede, savoy cabbage & fine beans

DESSERTS

Dark Chocolate & Alnwick Rum Mousse (v)

Brownie, orange curd and honeycomb

Sticky Toffee Pudding (v)

Butterscotch sauce & vanilla ice cream

Roasted Peach & Bourbon Trifle (v)

Honey roasted peaches, thick vanilla custard & a touch of bourbon

Baked Dark Chocolate Chip Cookie Dough (v)

Vanilla ice cream

Restaurant Opening Hours Breakfast 0800 – 10.30 Lunch 1200 – 1530 Dinner 1700 – 2100

100% of tips go to our staff | A discretionary 10% service charge will be added to your final bill.

Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.