

WHILE YOU WAIT

Housemade Sea Salt & Rosemary Focaccia Bread (ve) | 7
Dipping oil

Mediterranean Mixed Olives (ve) (gf) | 7.50
Nocellara & kalamata olives, red pepper, garlic

Sharing Flatbread & Housemade Dips (ve) | 10
Black olive tapenade, whipped superstraccia, beetroot & rosemary houmous

STARTERS

Jerusalem Artichoke Velouté (v) (n) (gf*) | 9.50
Truffle espuma, toasted hazelnuts, chive oil, sourdough

Confit Duck Terrine | 14
Pickled blackberries, bramble conserve, duck liver parfait, toasted sourdough

Sauté King Prawns (gf*) | 16
Toasted focaccia, confit garlic, red chilli, parsley, charred lime

Twice Baked Cheese Soufflé (v) | 14
Local Cuddy's Cave cheese, parmigiano, chives

Steamed Shetland Mussels (gf*) | 15
Shallots, garlic, white wine & cream

Haggis Scotch Egg | 11
Celeriac remoulade

Whipped Goats Cheese & Heritage Beetroot (v) (n) (ve*) | 12
Roasted heritage beetroots, walnuts, horseradish

Dal Vada (ve) (gf) | 9.50
South Indian lentil fritters, spicy green coriander chutney

(v) = Vegetarian | (ve) = Vegan | (ve*) = Can be made vegan | (gf) = Gluten free | (gf*) = Can be made gluten free |
(n) = Contains nuts

Restaurant Opening Hours: Breakfast 08:00 – 11:30 Mon - Sat, 08:00 - 11:00 Sun | Lunch 12:00 – 16:00 Mon - Sat, 12:00 - 16:30 Sun | Dinner 17:00 – 21:00, 18:00 – 21:00 Sun

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.

Please be aware that we operate a 2-hour dining time policy.

MAINS

Pan Seared Halibut | 36.50

Saffron potatoes, crab bisque, sea herbs, crab croquette

Shetland Mussels (gf*) | 25

Shallots, garlic, white wine & cream, served with French fries, sourdough bread

Pan Roasted Stone Bass (gf) | 29.50

Cauliflower textures, seaweed butter, chicken jus

Alnwick Beer Battered Haddock (gf*) | 25

Crushed peas, tartare sauce, chip shop curry sauce & hand cut Wooler potato chips

12 Hour Braised Beef Cheek (gf*) | 29.50

Fondant potato, glazed carrot, burnt onion purée, bone marrow crumb, Alnwick brown ale sauce

Wild Mushroom & Truffle Gnocchi (v) | 22

Crispy hen's egg, onion purée, aged parmesan

Vegan Fish & Chips (ve) (gf*) | 22

Beer battered banana blossom, hand cut proper chips, garden peas, curry sauce & tartare sauce

GRILL

Chargrilled Chicken Caesar Salad | 23

Baby gem lettuce, pancetta, anchovies, croutons & Caesar dressing

Beadnell Towers Burger (gf*) | 23

227g Angus beef, Doddington Dairy Darling Blue cheese, baby gem lettuce, bacon jam, seasoned fries

227g Flat Iron Steak (gf) | 30

Slow roast tomatoes, garlic baked mushroom, hand cut chips

284g Salt Aged Ribeye Steak (gf) | 38

Slow roast tomatoes, garlic baked mushroom, hand cut chips

Local Grilled Lobster (gf) | P.O.A.

Roast garlic butter, house salad & house seasoned fries

Beetroot Falafel (ve) | 20

Baby gem, avocado, shredded red cabbage, carrot ribbons, rocket, Caesar dressing

Butternut Squash Pithivier (v) | 21

Baron Bigod cheese, confit potato, spinach, sage

SIDES

Hand Cut Proper Chips (gf) (ve) | 6

House Seasoned Fries (gf) (ve) | 6

Truffle & Aged Parmesan Fries (gf) (v) | 8

Truffle mayo

Tenderstem Broccoli (gf) (v) (n) | 7.50

Toasted almond butter

Creamed Cabbage | 6.50

Pancetta, parsley, crispy breadcrumbs

House Mixed Salad (gf) (v) | 6

Dijon dressing

SAUCES: Peppercorn | 3.50 Wild Mushroom Diane | 3.50 Doddington Dairy Blue Cheese | 4

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