

## **All Day Dining**

## Starters:

Bread, Olives, Hummus & oils £7/£11
Seasonal soup, creme fraiche, chives, sourdough, salted butter (v) £7
Crispy tempura prawns, Asian slaw, sweet chilli, creme fraiche £12
Pak choi, red apple & fennel salad, coriander & lime dressing, crushed peanuts (ve/gf) £8
Chicken liver parfait, balsamic red onion chutney, truffled toasted brioche, watercress £9
Shetland mussels, white wine, chorizo & shallot cream, parsley, crusty bread £11/£18
Northumbrian black pudding scotch egg, celeriac remoulade, burnt apple, crispy onions £11

## Mains:

Thyme & confit garlic roasted chicken supreme, truffled potato pave, charred corn, creamed leeks, chicken butter sauce (gf) £20

Thai red coconut curry, pak choi & roasted red pepper, fluffy rice, chilli (ve) £18

Pan-fried Hake, chickpea & chorizo stew, new potatoes, buttered samphire, dill oil (gf) £23

Rolled feather blade of beef, creamy mash, crispy onions & pancetta, honey glazed carrots£23

Creamy leek, pea & braised fennel risotto, sesame toasted pinenuts, parmesan crumb (v) £19

Beer battered fish & triple cooked chips, mushy peas, tartare, chip shop curry sauce £18

Steak & ale pie, creamy mash, honey glazed carrots, tenderstem, bone marrow gravy £18

Anglers steak burger, smoked cheese, streaky bacon, caramelised onions, truffle mayo, brioche, skinny fries, coleslaw £18

Whitby scampi, skinny fries, tartare sauce, garden peas, charred lemon, watercress £17 Greens of LongFramlington dry aged 8oz Sirloin steak, triple cooked chips, garlic & herb butter, roasted tomato, onion rings, watercress salad £29 - add sauce – Diane, Peppercorn £3.50

## Sides: - £5.00

Hand Cut Chips, Skinny Fries, Onion Rings, House Salad, Seasonal Vegetables, Garlic Bread