

Now on tap: Wylam Brewery Gold Tankard ABV 4% £2.80

Made with all gold ingredients - Pale Malt, Golden naked oats, First Gold Hops, with a Willamette hop finish. Fresh clean flavour with a hint of grapefruit. Best matched with Pork shoulder.

First Course

Soup of the day £4.50
Oyster thermidore £6.50
Bob Stanbridge's wild boar pie £6.25
Braised ox tongue, peas, bacon £5.75
Prawn cocktail £6.00
Smoked salmon and beetroot £5.50
Wild mushrooms on toast £5.00
Squid and potato casserole £6.00
Chicken liver paste on toast £5.75

About: Our oysters

We source all of our oysters from either Carlingford, Northern Ireland, or Lindisfarne, Northumberland. Both family run companies, they deliver daily to ensure freshness. The oysters lie in fine mesh bags lying on intertidal trestles, using only the natural resources of the cool, pure waters for their food; they can take up to four years to reach maturity.

Second course Meat

Pork shoulder, butterbeans, tomato, sage £14.00
Venison meatballs and sausage, pearl barley broth £14.50
Chicken, apple and black pudding, roasties £14.00
Beef cheek and oyster pie, chips £16.50
Rabbit and black pudding casserole,
bubble and squeak, Yorkshire pudding £13.50

Second course Grills

All of our grills come with chips, tomato, mushrooms and watercress.

Neasham Farm sirloin £18.00
Free-range chicken £15.75
Durham Pork £15.00
Pepper Sauce £1.50

Second course Fish & Vegetarian

Roast ling, chips, mushy peas, crab tartar £13.50
Grey mullet, mussel and saffron broth £15.50
Smoked haddock and mustard bake, potatoes £14.00
Field mushrooms, spinach, Durham Blue £12.00
Pearl barley risotto, sage, roast tomatoes £11.50

About: Our beef

Neasham Farm beef by Robin Hirst. Selected from Beef suckler herds, naturally grazed and traditionally finished. All of the cattle are born, reared and finished in the pastures of the North East.

Salads

English cheese salad, walnuts, apple, pumpkin seeds £10.00
Also available as a starter £5.50
Green salad £2.50

Extra Vegetables

Roasted root vegetables
Mashed potato
Hand-cut chips
Peas and bacon
Buttered greens
All £2.50

Puddings

Chocolate pot, Anzac biscuits £5.00
Ginger parkin, custard £5.50
Rhubarb fool £4.50
Blood orange and almond cake £5.75
Sticky toffee pudding £6.00
Honey and hazelnut tart £6.00
Lemon and vanilla cheesecake £6.00
Apple and gooseberry crumble £5.50

British Cheeses

Our selection of 3, with hand-made biscuits, £7.00 unless preference stated.

Chosen from:
Wensleydale
Cornish Yarg
Golden Cross goats cheese
Durham Cow Blue
English cheddar