

APPETISERS

SELECTION OF BREADS

Whipped Butter (v) £4.50

MARINATED OLIVES (v,vg, gf) £3.50

LINDISFARNE OYSTERS OVER ICE

Shallot Vinegar, Tabasco, Lemon (gf) 3 for £14 / 6 for £27

STARTERS

SOUP OF THE DAY

Sourdough Bread, French Butter (v,gf) Cup £5 / Bowl £8

SIM'S SMOKED HADDOCK CHOWDER

Sourdough Bread, French Butter (gf) Cup £7 / Bowl £12

NORTHUMBRIAN TWICE BAKED CHEESE SOUFFLÉ

Chives, Garden Salad (v) £14

PANKO FRIED HAM HOCK TERRINE

Fresh Piccalilli, Rocket £9

PRAWN & CRAYFISH COCKTAIL

Marie Rose Sauce, Fresh Sourdough (gf) £12

TRIO OF BEETROOT TARTARE

Pickled, Baked & Poached Beetroot, Beetroot Puree (vg,gf)
with Homemade Whipped Goats Cheese Curd (v,gf) £9

TEMPURA KING PRAWN

Asian Slaw, Fresh Red Chilli, Lime £15

COLD SMOKED TROUT

Celeriac Remoulade, Lilliput Caper, Fennel, Coriander (gf) £14

PAN FRIED KING SCALLOPS

Crispy Boudin Noir, Pancetta, Tomato Velouté £16

Food allergies and intolerances: please speak to our staff about your dietary requirements before ordering.

v - vegetarian, vg - vegan, gf - gluten free

An optional 10% service charge is added to your bill and shared between all our staff.

SUNDAY LUNCH

Served 12noon - 4pm

ROAST SIRLOIN OF BORDER BEEF	£20.50
ROAST LEG OF LOCAL LAMB	£20.50
ROAST LOIN OF RARE BREED PORK	£20.50
CORN FED CHICKEN SUPREME	£18.50
HOMEMADE NUT ROAST	£17

All Roasts served with Roast Potatoes, Creamy Mash, selection of Seasonal Vegetables, homemade Yorkshire Pudding and Gravy

SIDES

ROAST POTATOES £4
CAULIFLOWER CHEESE £4.50
MAPLE GLAZED PIGS IN BLANKETS £5
EXTRA YORKSHIRE PUDDING £1.50

TRIPLE COOKED CHIPS £4.50 | SKINNY FRIES £4.50 | TRUFFLE & PARMESAN CHIPS £5.50
BABY POTATOES £4.50 | ONION RINGS £4 | GREEN VEGETABLES £4 | MIXED SALAD £4

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MAINS

CONFIT NORTHUMBRIAN LAMB SHOULDER

Champ Mash, Braised Roscoff Onion, Rich Lamb Jus (gf) £28

PAN FRIED FILLET OF SEABREAM

Chorizo, Fresh Herb Gnocchi, White Wine Cream, Crispy Leeks £22

CHICKEN SUPREME WITH PARMESAN & BLACK TRUFFLE CRUST

Potato Fondant, Wild Mushroom & Madeira Sauce £24.50

PEA & WATERCRESS RISOTTO

Lemon, Watercress Salad (v, vg) £19.50

NORTHUMBRIAN PORK BELLY

Potato Terrine, Creamed Leeks, Haggis Bon Bon, Shallot Puree, Jus £28

SEAFOOD PLATTER

Grilled Fish of the Day, Smoked Trout, Tempura King Prawn, Anchovies,
Moules Mariniere, Pickles, Celeriac Remoulade, Breads, Whipped Butter £60

LAGER & LEMON FRESH BATTERED HADDOCK

Triple Cooked Chips, Pea Puree & Homemade Tartare Sauce £18

SEAFOOD LINGUINE

Shetland Mussels, Squid, Tiger Prawn, Tomato £30

THE WHITTLING HOUSE OX PIE

Creamy Mash, Carrot, Onion, Crispy Kale £24.50

SWEET POTATO & SPINACH DAHL

Basmati Rice, Naan Bread (v, vg) £19.50

FROM THE GRILL

BISTRO RUMP, 8oz..... £24

RIBEYE, 10oz £30

All steaks are served with Confit Tomato on the Vine, Flatcap Mushroom,
Caramelised Onion, Watercress and Triple Cooked Chips (gf)

Peppercorn Sauce | Garlic Butter | Bearnaise Sauce £3.50 each

THE WHITTLING HOUSE BEEF BURGER

Coastal Cheddar Cheese, House Burger Sauce,
Triple Cooked Chips 100g £14 / 200g £18

THE WHITTLING HOUSE VEGAN BURGER

Vegan Cheese, Vegan Mayo, Triple Cooked Chips (v,vg) £16

Extras: Smoked Pancetta | Avocado | Mushroom | Bacon Jam £1.50 each

DESSERTS

STICKY TOFFEE PUDDING

Salted Caramel Sauce, Vanilla Ice Cream & Honeycomb £9

CLASSIC CRÈME BRULÉE

Homemade Shortbread, Raspberry £9

ENGLISH CUSTARD TART

Spiced Rum Poached Pear, Pear Puree £9

WARM CHOCOLATE BROWNIE

Vanilla Cream, Fresh Berries (gf) £9

RHUBARB & GINGER SLICE

Raspberry sorbet (gf, v, vg) £9

LEMON RASPBERRY RIPPLE CHEESECAKE

Chantilly Cream £9

NORTHUMBERLAND CHEESE CO CHEESEBOARD

Northumberland Cheese Co Oak Smoked, Nettle, Elsdon Goats Cheeses served with Crackers, Sweet Pickled Celery, Chutney £14

DESSERT COCKTAILS

ESPRESSO MARTINI

£10.95

Vodka, Kahlua, Espresso

Salted Caramel + £1.00 / Hazelnut (Frangelico) + £1.50 /

Coconut (Malibu) + £1.50

SALTED CARAMEL MARTINI

£10.95

Vodka, Baileys, Salted Caramel, Cream

WHITE RUSSIAN

£10.95

Vodka, Kahlua, Cream

MINT CHOCOLATINI

£10.95

Baileys, Chocolate Liqueur, Mint Syrup, Cream

IRISH LIQUEUR COFFEE

£6.50

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