

NIBBLES



MARINATED NOCELLARA OLIVES (v, ve, gf, df) - £5

OVEN-WARM BREAD SELECTION (v) - £5.50

flavoured whipped butter, Maldon salt

CRISPY ASIAN STYLE BELLY PORK (df) - £6.95

sesame seeds, spring onions, chilli

COASTAL CHEDDAR & PARMESAN BON BONS (v) - £6

truffle mayo

STARTERS



ROASTED CROWN PRINCE PUMPKIN (gf, df, v, ve) - £10.45

whipped vegan feta, pumpkin seed and maple rosemary granola

PAN FRIED PIGEON BREAST (gf*) - £11.50

butternut squash, endive, pumpkin seeds, black pudding

TWICE BAKED COASTAL CHEDDAR SOUFFLÉ (v) - £11.95

spiced tomato chutney, crispy onions

NORTHUMBERLAND GAME & WILD MUSHROOM RAGU - £11.95

wild mushrooms and gnocchi, aged Parmesan,
balsamic reduction

OX CHEEK & MOZZARELLA CROQUETTE - £12.50

confit garlic emulsion, barbecue plum gel

TEMPURA STYLE KING PRAWNS (df) - £14.50

miso satay sauce, Asian slaw, toasted sesame seeds

HARISSA CURED COD & CHESIL SMOKERY SEA TROUT (gf) - £14.50

celeriac cream, passion fruit and hazelnuts

Food allergies and intolerances: please speak to our staff about your dietary requirements before ordering. All our food is prepared in a centralised kitchen where allergens are present, we cannot guarantee complete separation.

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

v = vegetarian ve = vegan df = dairy free gf = gluten free

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MAINS



LAGER BATTERED HADDOCK & TWICE-COOKED CHIPS (gf*) - £22

crushed peas, twice-cooked chips, tartare sauce
(add curry sauce/gravy £2.50)

CHARGRILLED 'NORTHERN MANE CO' LION'S MANE MUSHROOM

(gf, df, v, ve) - **£24.95**

tarragon chimichurri, hazelnuts, roasted Mediterranean vegetables

PAN ROASTED SEA TROUT FILLET (gf*) - £27.50

parsley velouté, chateaux potatoes, confit leeks, pickled beetroot

NORTHUMBRIAN VENISON PIE - £28

creamy mash, red wine and baby onion gravy

SLOW ROAST BELLY PORK - £28

crackling, confit charred hispi, Braeburns, roast garlic and camembert
dauphinoise, cider and mustard seed sauce

GRESSINGHAM DUCK BREAST (gf) - £28.50

pumpkin and rosemary puree, blackberries, beetroot,
honey jus, fondant potato

SEARED RUMP OF LAMB (gf*) - £30

braised shoulder tartlet, roasted Roscoff onion, minted gel, Kalamata olive
arancini, anchovy

FILLET OF NORTH ATLANTIC HAKE (gf*) - £32

smoked bacon velouté, mussel 'kiev', samphire, Buston potatoes

GRILL



10oz NORTHUMBRIAN RUMP STEAK (gf, df*) - £30

10oz NORTHUMBRIAN RIB EYE STEAK (gf, df*) - £38

(All served with garlic roasted tomato and flat mushroom,
rocket salad, twice-cooked chips)

100G/200G ABERDEEN ANGUS CHEESEBURGER - £20.50/£23.95

THE WHITTLING HOUSE VEGAN BURGER (ve) - £20.50

+ BACON - £2 | + MUSHROOM - £1.50

(All served with gem lettuce, Whittling House burger sauce,
onion, gherkins, tomato and fries)

SIDES



Garlic roasted Mediterranean vegetables, crispy onions (v, gf*, df) - £5

Roast Brussels sprouts, Parmesan, lemon dressing (gf) - £6

Parmesan fries - £7

Buttered seasonal vegetables (v, gf, df*) - £6

Twice-cooked chips - £6

SAUCES



Pink and green peppercorn (gf) - £3

Garlic butter (gf) - £3

Red wine & baby onion gravy (gf) - £3

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DESSERTS



BLACKBERRY & ALMOND TART (df, ve) - £11
whisky poached blackberries, salted caramel ice cream

TRADITIONAL STICKY TOFFEE PUDDING - £11
salt caramel, honeycomb, vanilla ice cream

BAKED VANILLA RICE PUDDING (gf*) - £10.50
spiced plum compote, amaretti biscuits

KEY LIME PIE SEMIFREDDO (gf*) - £11
chocolate soil, cream cheese frosting

CHOCOLATE AND HAZELNUT CUBE - £13.50
feuilletine, cherry sorbet

SELECTION OF ICE CREAMS
1 scoop £3.95 / 2 scoop £5.95 / 3 scoop £7.95
vanilla, strawberry, chocolate, honeycomb, cherry sorbet (df, ve),
salted caramel (df, ve), lemon sorbet (df, ve)

DESSERT COCKTAILS



IRISH LIQUEUR COFFEE - £10.95

ESPRESSO MARTINI - £11.95
Vodka, Kahlua, Espresso

SALTED CARAMEL MARTINI - £11.95
Vodka, Baileys, Salted Caramel, Cream

SPARKLING CHERRY BAKEWELL - £11.95
Disaronno, Cherry, Lemon Juice, Lemonade

MINT CHOCOLATINI - £11.95
Baileys, Chocolate Liqueur, Mint Syrup, Cream

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