



Opening Times

Dinner 6.00 pm - 10.00 pm



STARTERS

		Starter / Main	
Soup of the Day (Changes like the Chef's mood)	£4.95	Moules marinière cooked in White Wine, Shallots, Garlic finished with Cream and Parsley	£7.75 / £11.95
Seared Chicken Livers, Baby Onions, Mini Fondant Potato & Jus	£7.50	Sweet Potato and Thyme Risotto finished with Cream and Parsnip Crisps	£8.50 / £11.95
Twice Baked Spinach and Gruyère Cheese Soufflé	£7.50	Ghnocci with Pesto & Sweet Pea, finished with Parmesan Crème Fraiche	£8.50 / £11.95
Traditional Cocktail of Prawns, Marie Rose and little Gem Salad	£7.95	Scottish Smoked Salmon/Gravlax with Rye Bread and Tartare Relish	£8.50
Durham Belly Ribs in BBQ Sauce	£7.95	Seared King Scallops/Garlic, Sun-blushed Tomato and Toasted Focaccia	£8.95
Duck Spring Rolls, with Plum, Hoisin & Scallion Dipping Sauce	£7.95	Giant Tempura King Prawns, Tartare or Sweet Chilli Sauce	£11.95 / £19.95
Thai Spiced Fish Cakes, Sweet Chilli Sauce and Coriander Pesto	£8.50		

STEAKS

All our premium steaks are grass-fed Hereford Beef sourced from Durham farms and then aged for 28 days in our meat locker.

6oz Fillet - Perfect for a lady	£17.50	20oz Rib Eye - The House Special	£29.95
8oz Fillet	£19.95	10oz Rib Eye	£17.95
12oz Fillet on the Bone	£23.50	16oz T Bone Steak	£20.95
10oz Sirloin	£18.95	18oz Porterhouse	£19.95
10oz Rump Steak - Always a favourite, served with a Fried Egg	£16.95	10oz Hardwick Beef Burger, Gruyère Cheese, Pancetta, Tomato Relish & Coleslaw	£11.95

Our Steaks are served with Roasted Field Mushroom, Cherry Vine Tomatoes, Sautéed Onions and a choice of Sauce: Diane, Béarnaise, Peppercorn, Garlic and Parsley Butter, a Blue Cheese Glaze.

CHICKEN

Grilled with a choice of Peppercorn, Béarnaise or Diane Sauce	£12.95
Pot Roasted with Root Vegetables and Red Wine Sauce	£12.95
Thai Green Chicken Curry with Braised Rice	£12.95

HALIBUT

Baked with Sicilian Dressing	£15.95
Grilled with Tartare Sauce and a Lemon Wedge	£15.95
Seared with Petit Pois, Pancetta and Shallots	£15.95

CLASSICS

Open Lasagne of Asparagus and mixed wild Mushrooms finished with Cream and Parmesan	£12.95
Seared Calves Liver, served with Creamy Mash and Sautéed Cabbage and Bacon with a Pepper and Baby Onion Jus	£16.95
Herb Marinated Lamb Rump with Gratin Potato and Mint Jus	£17.95

SIDE ORDERS

£2.50 each

American Fries	Hand Cut Chips
Onion Rings	Buttered New Potatoes
Creamy Mash	Roasted Root Vegetables
Green Salad	Gratin Potato
Sautéed Spinach	Sautéed Cabbage and Bacon
Fine Bean, Shallots and Garlic Butter	Tomato and Red Onion Salad

Due to the presence of Nuts in some products, there is a small possibility that Nut traces may be found in all of our items.