



Small plates -

Lindisfarne oysters 3/6 pickled celery	10/20
Cheese souffle twice-baked, creamy cheese sauce	12
Smoked beef rib taco cider pickled red onion & chimichurri crema	9
Wild mushroom spring roll sesame, chilli sauce	9
Blue cheese & fig toastie coriander chutney	8
Nduja arancini parmesan cheese & basil mayo	9
Venison tartare of border's venison, crushed juniper & smoked shallot	12
Salmon smoked & charred, chive scrambled egg	11
Charcuterie board selection of East Coast Cured salami, homemade kimchi & sourdough baguette	15
Triple-cooked chips (with parmesan & truffle)	3.8(5.8)
Sourdough Ciabatta extra virgin olive oil, aged balsamic	4
Sicilian olives marinated in chilli, parsley & olive oil	4.5
Cheeseboard George Mewes cheese, homemade chutney & sourdough bread	16

We cannot guarantee the absence of allergens in our dishes. Please advise a member of staff of any particular dietary requirements

Hardie's Mill – Beef, George Mewes – Cheese, East Coast Cured – Charcuterie, AM Foods – Oils, Company bakery – bread, Armstrong's – smoked salmon, Fish Brothers – seafood, Shaws fine meats – meat, George Anderson – veg, Mr Eion – coffee, Eteaket – tea, Overlangshaw - ice cream