



Our Famous Giant Yorkshire!

All served with mash, carrots, savoy cabbage & leek with bottomless gravy.



The Borderer's Lamb Stew:

Lamb shoulder, slow cooked. **18**

Minced Beef & Dumplings:

Savory mince, soft suet dumplings. **14**

Steak & Ale:

24hr slow cooked beef in ale. **18**

Toad in the Hole:

Cumberland sausage & onion gravy. **13**

Chicken Curry:

Chicken in Katsu curry sauce. **13**

Veggie Sausages:

Glamorgan (cheese & leek) sausages with gravy. (v) **13**

***All available as Mains without Giant Yorkshire Pudding.**

Starters

Soup of the Day: Served with a warm toasted loaf and whipped butter. **8**

Scallops & Black Pudding: Seared king scallops served with crisp home made black pudding, pea purée, and a shard of crispy pancetta. **18**

Smoking Chicken Liver Parfait: Smooth, buttery pâté topped with clarified butter, served with red onion marmalade and toasted brioche. **12**

Homemade Scotch Egg: Soft-boiled free-range egg wrapped in seasoned pork sausage meat and breadcrumbs, served with baconise. **8**

Wild Garlic Mushrooms: sautéed in garlic butter and cream, finished with crumbled Northumberland Nettle cheese, served on toasted bread. (v) **10**

Welsh Rarebit: Tynedale cheddar, ale, mustard sauce, grilled on thick-cut bloomer bread, topped with a poached egg. **9**

Moules Marinière: Mussels steamed in white wine, garlic, cream, and parsley, served with crusty bread for dipping. **Starter 12 - Main & Fries 18**

Ham Hock & Pease Pudding Croquettes: Home made pease pudding & smoked oil. **7**

Mains

Bacon Chop: Served with champ mash, pancetta & marsala cream sauce. **25**

Chicken au Poivre: Smoked pancetta, roast new potatoes, mushroom & peppercorn sauce. **18**

Fillet Steak 8oz 38 Ribeye 10oz 36 Sirloin 10oz 36 inc. two sides of your choice.

Fish Pie: North Sea cod, scallops, king prawn, topped with mash & herb crumb. **19**

Liver & Onions: Pan-fried lambs liver with crispy bacon and onion gravy. **16**

Chicken Parmo: Breaded chicken breast topped with creamy béchamel sauce & melted Northumberland cheese, grilled until golden. Served with fries & garlic sauce. **Regular 16 / Large 19**

Fish & Chips: Locally sourced battered cod, served with beef dripping chips, tartare sauce, mushy peas, or curry sauce. **19**

Beef Ragù Lasagne: Slow cooked beef, served with garlic bread. **20**

North Acomb Mixed Grill: Barnsley lamb chop, sausage ring, grilled chicken breast, pork tomahawk, 2 eggs, sliced 10oz sirloin, onion rings, tomato & mushroom. **59 Serves Two**

Pork Belly: 12 hour slow confit crispy belly pork, homemade black pudding, pan haggerty, cider reduction & crispy onions **24**

Beef or Chicken Burger: Served with French fries, topped with gherkin and onion rings. **18**
(Add Cheddar +1.50 / Stilton +2.50 / Smoked Bacon +2)

Chicken Kiev: Served with either creamy mash or chips & plenty of garlic butter, confit onion. **19**

Beef & Stout Pie: North Acomb Farm Slow cooked beef and served with seasonal veg & mash. **20**

Venison Shepherd's Pie: Mix of mince and shank, topped with a creamy mash potatoe. **18**

Dessert

Jam Roly Poly & Custard: Traditional suet sponge rolled with fruity jam, served warm with rich vanilla custard. (v) **8**

Sticky Toffee Pudding: Classic sponge pudding served with vanilla ice cream. (v) **8**

Eton Mess: Crushed meringue folded with whipped cream and yoghurt. (v) **7**

Selection of Ice Cream: A trio of ice cream scoops with a choice of classic flavours. (v) **8**

Northumberland Cheese Board: A selection of regional cheeses served with biscuits, chutney and garnish. (v) **16**

Sides

Beef Dripping Chips: 5

French Fries: 4

Mac & Cheese 7

Jacket Potato & Sour Cream 7

Seasonal Vegetables 5

Mash Potato 5

Truffle Mash Potato 5

Beer Battered Onion Rings 3

Buttered New Potatoes 5

Sauces

Peppercorn Sauce 4

Diane Sauce 4

Stilton Sauce 4

Garlic & Herb Butter 4

Onion Gravy 4