

STOCK

GOSFORTH

SNACKS

WARM SOURDOUGH BREAD (VE OPTION AVAILABLE)	5
MIXED OLIVES (VE) (GF)	5

APPETISERS

LOCAL ENGLISH STOUT AND RED ONION SOUP Gruyère crust, garlic parmesan crouton, caramelised onion puree	9
CHICKEN, LEEK AND APRICOT TERRINE Red onion chutney, rustic bread	10
NORTH SEA CRAB (GF OPTION AVAILABLE) Apple, cucumber	14
LEMON AND GARLIC RICOTTA TORTELLINI (V) Sage butter sauce	10
STEAMED SHETLAND MUSSELS Classic marinière or tomato and chili	12
OVEN BAKED WHITE, RED AND YELLOW BEETROOTS (VE OPTION AVAILABLE) Burrata, charred fennel and carrot puree, pan roasted walnuts, mandarin vinaigrette	10
FILLET OF BEEF CARPACCIO Horseradish crème fraîche, baby cress salad	14
SURF AND TURF King scallops, pork belly, apple and fennel salad, burnt apple puree	14

SIDES

TRIPLE COOKED CHIPS	5
FRIES	5
SEASONAL VEGETABLES	5
HOUSE SALAD	5

MAIN COURSES

ALE BATTERED LOIN OF COD Triple cooked chips, lemon gel, crushed peas, tartar sauce, stout curry sauce	23
SEARED DUCK BREAST Confit duck spring roll, spiced carrot puree, chicory, boulangère potatoes, rich duck and mint jus	27
NORTHUMBERLAND BELLY PORK Dauphinoise potatoes, Chantenay carrots, cider sauce	25
CATCH OF THE DAY Speak to server for details	MP
NORTHUMBRIAN RACK OF LAMB Goats cheese sweet potato rosti, salt baked kholrabi, red wine jus	32
GOAN CURRY (VE) On a bed of kitchari (add chicken +£4)	21
PAN-FRIED SEABASS (GF) Kerala coconut curry sauce, chilli and spring onion rice, mango citrus salad	25
BEEF AND MARROW BROWN ALE PIE Buttered greens, Dijon, chive mashed potatoes	24
28 DAY DRY-AGED FILLET OF BEEF OR PORTERHOUSE Scored tomato, mushroom, salad, triple cooked chips	Fillet 40 Porterhouse 50

EXTRAS

TRUFFLE MASH	4
CHARRED GARLIC TENDERSTEM BROCCOLI	4
STILTON AND CREAMED SPINACH	4
ONION RINGS	4
BÉARNAISE SAUCE	4
PEPPERCORN SAUCE	4
GARLIC BUTTER	4

(GF) GLUTEN-FREE

(V) VEGETARIAN

(VE) VEGAN

All menus are subject to change. Please make us aware of any allergies or dietary requirements. Whilst we always try to avoid cross-contamination, we cannot guarantee any dishes are allergen-free. We do add an optional 10% service charge to every bill; all service charge is given to the staff.