

# to share & bar snacks

	sml	lrg
<b>seafood sharing plate</b>	<b>13.00</b>	<b>20.00</b>
peppered mackerel pate, tempura prawns, oak smoked salmon, chilli & salt squid, capers, tartare sauce, steamed shetland mussels & toast		
<b>barluga sharing plate</b>		<b>20.00</b>
chicken pakora, battered haddock, tartare sauce, brown sauce, applewood smoked cheddar, northumbrian rump steak, peppercorn sauce spicy cheddar croquettes, cheese & jalapeno nachos		
<i>add a portion of thick cut chips or french fries for 1.00</i>		
<b>barluga nachos</b> ⊗		<b>12.00</b>
chilli con carne, cheese & sour cream		
guacamole, salsa, cheese, jalapenos & sour cream (v)		<b>11.00</b>
<b>assortment of bread &amp; olives</b> (v)		<b>6.00</b>
sun dried tomato & basil tapenade, balsamic vinegar & olive oil		
<b>marinated olives</b> (v) ⊗		<b>4.00</b>
<b>chilli peanuts</b> (n)(v)		<b>2.50</b>
<b>lindisfarne oyster</b> ⊗		<b>2.50</b>
sherry vinaigrette, tabasco & lemon		
	sml	lrg
<b>crispy vegetable spring rolls</b> (v)	<b>5.00</b>	<b>9.00</b>
sweet chilli dip		
<b>tempura prawns</b>	<b>8.00</b>	<b>15.00</b>
chilli & coriander dipping sauce		
<b>haddock bites</b>		<b>6.50</b>
curried mayo		
<b>spicy cheddar croquettes</b> (v)		<b>6.50</b>
guacamole		

⊗ gluten free (n) contains nuts (v) vegetarian  
for further allergen or dietary information please ask a member of our team please note all items on the menu are produced or handled in an environment that contains the 14 allergens

# breakfast selection

*served all day*

## **traditional english breakfast**

**9.00**

bacon, pork & leek sausage, egg, roast tomatoes, mushroom, baked beans, hash brown, northumbrian black pudding & toast

## **three egg omelette (v)**

**9.00**

roast red onion, mature cheddar & chives toasted cheese sour dough

*add to your omelette...*

*bacon, mushroom, cheese, roast onion, black pudding 1.00 each  
smoked salmon 2.50*

## **poached or scrambled eggs**

on toasted wholemeal bread

served with either:-

oak smoked salmon

**9.00**

crispy bacon & roast tomatoes

**7.50**

# sandwiches

## **4oz chargrilled rump steak on crusty baguette**

**10.00**

applewood smoked cheddar & bacon jam

## **homemade fish finger on bloomer**

**9.00**

tartare sauce or ketchup

## **barluga club**

**9.00**

bacon, chicken, lettuce, tomato & honey mustard mayo

## **goats cheese & pesto open sandwich (v)(n)**

**8.50**

rocket salad & balsamic

## **oak smoked salmon bagel**

**9.00**

black pepper cream cheese & rocket

*all our sandwiches are served with a small portion of  
thick cut chips or french fries*

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# starters

<b>today's soup</b> white bloomer or brown wholemeal bread	<b>6.00</b>
<b>barluga shetland mussels</b> ⊗ tomato & chorizo, classic or thai white bloomer or brown wholemeal bread (gluten free bread available)	<b>7.00</b>
<b>tandoori chicken pakora</b> cucumber salad & mint raiata	<b>7.00</b>
<b>mini baked camembert</b> (v) tomato chutney & toast	<b>7.50</b>
<b>basil pesto &amp; goats cheese pappardelle</b> (v)(n) toasted pine nuts & green salad	<b>7.00</b>
<b>chilli &amp; salt squid</b> pickled cucumber, garlic & lemon mayo	<b>7.00</b>
<b>roast root vegetable salad</b> (v) confit carrot, garlic croutons & honey dressing	<b>6.50</b>

# mains

<b>roast belly pork</b> pork, apple & fennel stuffing saute potatoes, kale, baby carrots & jus	<b>13.50</b>
<b>chicken &amp; tiger prawn pad thai</b> (n) rice noodles, beansprouts, spring onion soy, coriander & chilli peanuts	<b>14.00</b>
<b>wild mushroom wellington</b> (v) mushroom duxelle, dijon mash & buttered greens, port & stilton sauce	<b>13.00</b>
<b>garlic &amp; rosemary chicken breast</b> ⊗ roasted root vegetables, crushed potatoes cream & white wine sauce	<b>13.00</b>
<b>pork &amp; leek sausage, mustard mash</b> rich gravy & crispy shallots	<b>9.50</b>
<b>salmon fillet</b> ⊗ chilli, lime & garlic marinade, paprika crushed potatoes asparagus & a light tomato & caper sauce	<b>14.50</b>

*each menu change we ask our team of chefs to create a dish of their choice to appear on the menu. 50p from each dish sold will go to the winner, congratulations to Jemma Turnbull for creating this winning dish*

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# mains

**6oz sirloin** 15.00  
roast tomatoes, salad & onion rings, thick cut chips or french fries

*we recommend this steak is ordered pink  
but can be ordered past pink*

**8oz rump steak** 16.00  
roast tomatoes, salad & onion rings, thick cut chips or french fries

**top your steak...**

*blue stilton & mushroom 2.50*

*peppercorn sauce 2.50*

*garlic butter 1.25*

**handcrafted burger** 11.50  
8oz beef burger, brioche bun, coleslaw, cheese, tomato,  
red onion, pickle, mayo, lettuce & tomato ketchup,  
thick cut chips or french fries

**marinated chicken burger** 11.50  
brioche bun, coleslaw, lettuce, red onion, tomato & mayo,  
thick cut chips or french fries

**grilled halloumi (v)** 11.50  
brioche bun, tomato, red onion, paprika mayo & lettuce  
thick cut chips or french fries

**top your burger...**

*bacon, cheese, onion rings, fried egg,*

*northumbrian black pudding or mushroom*

*£1 each*

**thai green curry** (x) 12.00  
bamboo shoots, water chestnuts, basil, chilli & basmati rice  
chicken breast 14.00  
tiger prawn

**roast root vegetable salad (v)** 12.00  
confit carrot, garlic croutons & honey dressing

**northumbrian steak & ale pie** 13.00  
honey glazed carrots, broccoli,  
mash & rich gravy

**barluga shetland mussels** (x) 13.00  
classic, tomato & chorizo or thai  
thick cut chips, french fries or fresh bread  
(gluten free bread available)

**ale battered north sea haddock & chips** 12.00  
marrowfat mushy peas & tartare sauce

# sides

**house salad (v)** (x) 2.25

**seasonal vegetables (v)** (x) 2.75

**thick cut chips or french fries (v)** sml 3.00 / large 5.00

## desserts

- warm treacle sponge** (ⓧ)  
vanilla custard 6.00
- sticky toffee pudding** (v) 6.00  
butterscotch & vanilla ice cream
- chefs cheesecake** 6.00  
please ask for today's offering
- raspberry bakewell cake** (n) (v) 6.00  
vanilla custard & autumn berries
- assiette of desserts** 8.00  
cheesecake, sticky toffee pudding (v) & raspberry bakewell cake (n)(v)  
autumn berries, toffee sauce & vanilla ice cream
- ice cream** 3.50

## caffe con dolcietti

- mini cheesecake or mini sticky toffee pudding** 6.00  
served with central bean espresso coffee

## childrens menu

- grilled chicken breast** 5.50  
french fries & baked beans or garden peas
- homemade fish fingers** 5.50  
french fries & baked beans or garden peas
- pappardelle pasta & tomato sauce** (v) 5.50  
with cheese

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