

PLEASE NOTE THIS IS A SAMPLE MENU. OUR EVENING MENU CHANGES DAILY

1 COURSE £14.25

2 COURSES £18.50

3 COURSES £22.00

STARTER

SOUP

Chefs homemade soup of the day using fresh produce, accompanied with a fresh bread roll & butter

SMOKED SALMON

St James smoke house salmon set over a warm toasted English muffin napped with a choron topping

SAUTE CHICKEN LIVERS

Juicy chicken livers sautéed with a lightly smoked pancetta & raspberries finished in a rich stock jus with dipping bread

GALIA MELON (V)

Juicy galia melon fanned & accompanied by a mouth-watering sorbet

ANTI PASTO

A fine selection of Italian meats with sweet pear chutney, black olives & sundried tomato finished with black olive & oregano bread

HOMEMADE GARLIC BREAD £5.95

Add cheese for £1 extra

MAIN COURSE

ENGLISH BEEF STEAK

8oz Beef steak cooked to your liking finished with black pudding croquette, braised red onion & béarnaise sauce drizzle

BRAISED LAMB SHANK

Lamb shank braised in a rich Guinness & root vegetable stock set over creamed English potato

CHICKEN CHASSEUR

A classic chicken dish with char-grilled chicken breast masked with a white wine & tarragon sauce

BURGER TOWER

Prime beef burger towered in a toasted bap with bacon steak, crispy chicken, cheese sauce & nettle cheese melt accompanied by cheese rings & sweet potato fries

PORK TENDER LOIN

Fillet of pork tender loin fanned over maple roasted apple with an Ameretto cream & noisette potatoes

CAJUN SWEET POTATO ROULADE (V)

Cajun potato roulade filled with a sweet red pepper & red onion chutney, set over a rich Napoli sauce

HOMEMADE PIZZAS AVAILABLE ON REQUEST

FISH

COD LOIN

Pan roasted Loin of Cod napped with a smoked pancetta & parsley butter

THAI CRAB CAKES

Baked Thai crab cakes set on a nest of fragrant coconut, lemongrass & lime risotto

SWORDFISH STEAK

Char-grilled Swordfish steak topped with a cajun spiced tomato sauce

HAKE

Pan roasted Hake steak set over olive oil mash with a brown shrimp butter topping

HADDOCK

Fillet of baked Haddock topped with a golden herb crumb over a rich Napoli sauce

ALL OF OUR FISH IS BOUGHT FRESH FROM NORTH SHIELDS FISH MARKET LESS THAN 1 MILE AWAY MOSTLY LANDED BY LOCAL FISHING BOATS

SOME FISH MAY CONTAIN BONES

DESSERTS

TRIO OF ICE CREAM

Chocolate and sea salt, Madagascan bourbon vanilla and roasted strawberry, topped with cream, fruit coulis and a crisp fan wafer

ETON MESS CAKE

Red chocolate sponge filled with buttercream and strawberry compote, and decorated with white chocolate dipped meringues

ALABAMA CHOCOLATE FUDGE CAKE

A chocolate sponge topped with chocolate fudge icing

APPLE & BLACK CHERRY CRUMBLE

Accompanied with hot dairy custard

CHEESE & BISCUITS (£2 SUPPLEMENT)

A selection of English Cheeses with chutney & crisp leaf

CARAMEL CHEESECAKE

Cheesecake topped with sweet caramel sauce accompanied with fresh cream

RASPBERRY WHITE CHOCOLATE CAKE (GF)

Layered sponge topped with Raspberry icing & white chocolate shavings

CHERRY TORTE

A classic cherry torte topped with butter crumble accompanied with fruit coulis & cream

TRY ONE OF OUR SPECIALITY ICE CREAMS WITH YOUR DESSERT - £1 EXTRA

Available flavours

Belgian Biscuit, Madagascan Vanilla, Roast Strawberry or Chocolate & Sea Salt