



THE
NORTHUMBERLAND
ARMS

Main Menu

Breads & spreads (serves 2) (v) £9.5

Sourdough - salted honey butter/ Focaccia - tomato tapanade/ Continental baguette - roast garlic aioli
Norcella olives £4

STARTERS

Short-rib of beef & brioche 'toastie', beef fat emulsion, sherry vinegar, chive & comte cheese £14

Homemade hashbrowns, Tynedale cheddar rarebit, pickled onions (v) £9.5

Fresh crab salad, apple and Buxton potato, brown crab aioli, radish & celery (gf) £14

Beer brined crispy corn fed chicken, house kimchi, hot honey & sesame £10.5

Cured salmon, fermented celeriac, house cream cheese, toasted rye bread (gfa) £12.5

MAINS

280g Sirloin steak frites, chimichurri, seasoned fries, tomato & watercress salad (gfa) £32

Ale battered haddock & chips, mushy peas, tartare sauce, curry sauce (gfa) £17.5/£20.5

Steak & ale pie, bourguignon sauce, garlic & rosemary chips, brown butter carrots £21.5

100% Blagdon farm beef burger, smoked bacon, cheddar, dill pickles, ketchup & mustard, salted skinny fries (gfa) £18.5

Bacon chop schnitzel, hispi cabbage, warm pease pudding, brown sauce, fried duck egg £25

Wild mushroom & ricotta agnolotti, roast shallot puree, sage, hazelnuts (v) £18

À LA CARTE

Fillet of venison, crispy venison bolognese, celeriac puree, spiced pear, pomme boulangere, elderberry jus £35

Seared halibut, soft herb potatoes, baby gem, chive emulsion, smoked butter & mussel veloute (gf) £32

900g 28 Day aged Cote de boeuf for two,

hand-cut chips, Anarchy ale pickled onion rings, house 'Caesar' salad, choice of 2 sauces £44.5 per person

SIDES / SAUCES

Hand cut chips £4/ salted skinny fries £4 / Cheesy fries & black truffle mayo £5 / Creamy mash £4

Anarchy Ale pickled onion rings £4 / Tenderstem broccoli, roasted almonds, lemon & extra virgin olive oil £5

Green bean, chickpea & pancetta fricassee, mustard dressing £5

Blacksticks blue cheese sauce £4 / Green peppercorn sauce £4 / Garlic butter £4

DESSERTS

Dark chocolate slice, caramel cremeux, salted hazelnuts, espresso ice cream (gf) £12

Baked New York vanilla cheesecake, stewed plums (v) £11

Steamed raspberry jam roly poly, thick custard, milk ice cream £10

Sticky toffee pudding, salted caramel, vanilla ice cream & cinder toffee (v) £9.5

Darling blue cheese, brown butter sponge, figs & honeycomb £11

Selection of ice creams & sorbets (v) £7

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available

Fried foods may be cooked in GM oil

FOOD ALLERGIES AND INTOLERANCES

If you suffer from food allergies or intolerances please speak to our staff about your requirements before ordering. Thank you