



THE  
**NORTHUMBERLAND**  
ARMS

## Lunch Menu

### Breads & spreads (serves 2) (v) £9.5

Sourdough - salted honey butter / Focaccia - tomato tapenade / 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

### LIGHT LUNCH

Curried pumpkin & lentil soup, sourdough wedge, salted butter (gfa) (v) £8

Hot roast beef ciabatta, salted skinny fries, gravy (gfa) £12

Fish finger butty, shredded lettuce, tartare sauce, spicy ketchup, salted skinny fries, garden salad £12

House chicken 'Caesar', air dried ham, pangrattato, baby gem, St Ewe egg, anchovy, roast garlic & parmesan dressing £18.5

### 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