

THE
LAMBTON WORM

Sonnet 43

BREWERY TAP • RESTAURANT • BOUTIQUE INN

SPRING/SUMMER
A LA CARTE

At the Lambton Worm Sonnet 43 Brewery Tap and Restaurant we can guarantee you a warm welcome, friendly and relaxed service and the very best of traditional British food - but with some unique twists only passionate about drinking and eating but we're also extremely particular about where our ingredients produce from farmers and suppliers on our doorstep. Good honest food that makes your heart sing is what we're all about - whether it's our hearty pies or succulent seafood prepared in a whole host imaginative ways.

Sonnet 43

BREW HOUSE

Sonnet 43 Brew House is our craft brewery based in Coxhoe, birthplace of 19th Century poet Elizabeth Barrett Browning from whose best known work, which features the well-known line 'How do I love thee? Let me count the ways', we derived both our name and brewing ethos. We took the love she described and interpreted our way - craft beer. Every drop is crafted with care and attention to ensure the best flavour.

We believe there's no better combination than great beer and the best of British cuisine. That's why you'll find a suggested Sonnet 43 pairing to each of our dishes throughout our menu for you to enjoy.

ABOLITION

AMBER ALE

3.8% VOL.

Food Pairing: Lends itself to most types of comfort food but also slightly sweeter dishes

Seraphim

Blonde Beer

4.1% VOL.

Food Pairing: Easily adapts to dishes with strong flavours

AURORA

PALE ALE

4.4% VOL.

Food Pairing: Suits delicate flavoured dishes that require a strong contrasting taste

IMPRESSMENT

AMERICAN PALE ALE

5.4% VOL.

Food Pairing: Its assertive hop gives a clean taste that can counterbalance rich dishes

THE RAVEN

BOURBON MILK STOUT

4.3% VOL.

Food Pairing: The traditional stout style and slight sweetness suits hearty dishes

Athenaeum

EXTRA PALE ALE

4.8% VOL.

Food Pairing: Its punchy hop aromas complement BBQ flavours

Please ask at the bar for a sample of our beers

Starters

Soup of the Day £4.95

(Nearly always vegetarian but it's always best to ask) Served with homemade bread

Crispy Duck Salad (df) IMPRESSMENT AMERICAN PALE ALE £6.25

Served with a hoisin dressing and fried leek straws

Pan-roasted Scallops Seraphim Blonde Beer £8.95

Served with pancetta crumb and pea purée

SK Bocconcini Salad (v)(gf) £6.95

Small balls of mozzarella cheese, served with marinated tomatoes and fresh basil

LOW IN CARBS & LOW IN CALORIES

Asparagus Risotto (v)(gf) AURORA PALE ALE £6.25

Finished with Pecorino and a citrus dressed salad

Haggis Scotch Egg THE RAVEN BOUTER-ANIS STOUT £4.95

Served with herb mayonnaise and dressed leaves

Breakfast Stack IMPRESSMENT AMERICAN PALE ALE £6.95

A stack of black pudding, crispy bacon, field mushroom and poached egg with homemade brown sauce

Pan-fried King Prawns Seraphim Blonde Beer £8.95

Dressed with a chilli and lemon butter, served on toasted sour dough

SK Char-grilled Halloumi £5.45

and Med Veg Salad (v)(gf) AURORA PALE ALE

Served with orange segments, mint and citrus dressed leaves

LOW IN CARBS & LOW IN CALORIES

Hold the halloumi and go (ve)

Scottish Mussels (gf) ABOLITION AMBER ALE £6.95

Steamed mussels in a choice of:

Classic white wine sauce

SK Tomato and chilli sauce

LOW IN FAT, LOW IN CARBS & LOW IN CALORIES

Mac 'n' Ham Athenasium EXTRA PALE ALE £5.25

Oven-baked macaroni cheese topped with pancetta

FOOD HEROES

Hodgson Fish - Hartlepool

One of the best known fishmongers on the East Coast. Fishing from their own boats, they supply the freshest fish available on a daily basis. All of the fish on our menu comes from Hodgson's.

(v) Vegetarian

(ve) Vegan

(gf) Gluten Free

(df) Dairy Free

SK Skinnylicious

Before placing your order, please inform a member of staff if you, or anyone in your party, has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

Main Courses

Trio of Pork Athenacum EXTRA PALE ALE

12 hour slow-cooked pulled pork belly, peppered pork fillet and pulled pork fritter served with buttered mash

£11.95  Grilled Chicken Breast ABOLITION
AMBER ALE £10.95

Served with sweet potato rösti, spicy salsa and spinach

LOW IN FAT & LOW IN CALORIES

Venison Sausages IMPRESSMENT AMERICAN PALE ALE £10.95

Served with creamy mash, a rich onion gravy and seasonal greens

Sonnet 43 Beer- Battered Fish and Chips Seraphim Blonde Beer £10.95

Served with mushy peas, homemade tartare sauce and a wedge of lemon

Sweet Potato and White £9.95

Bean Chilli (v)(ve)(gf) AURORA PALE ALE

Served with fragrant rice and finished with coriander

LOW IN FAT & LOW IN CALORIES

Salmon Niçoise (gf)(df) AURORA PALE ALE £10.95

Fillet of salmon with dressed leaves, new potatoes, French beans and soft-boiled egg

LOW IN CALORIES

Sonnet 43 Beer-Braised £12.95

Short Rib of Beef THE RAVEN AURORA ALE STOUT

In Raven stout-infused sauce, served with creamy mash and balsamic onions

Lamb Cutlets IMPRESSMENT AMERICAN PALE ALE £15.95

Served on crushed minted potatoes with baby carrots and a red currant jus

The Lambton Burger ABOLITION AMBER ALE £10.95

7oz rump burger topped with crispy bacon and melted cheese, served in a brioche bun

Potato Gnocchi (v) ABOLITION AMBER ALE £10.95

Served with roasted squash, wilted spinach and rocket with sage butter

Posh Fish Pie Seraphim Blonde Beer £9.95

King prawns, scallops, salmon and cod in parsley sauce, topped with creamy mash

Grilled Seabass (gf) AURORA PALE ALE £12.95

With wilted greens and three bean cassoulet

LOW IN FAT, LOW IN CARBS & LOW IN CALORIES

FOOD HEROES

Herb Garden - The Lambton Worm

You may have noticed when you arrived, we have started our own herb garden. It's only small at the moment however, soon we hope to provide all of our own herbs for our cookery.

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Grill

All steaks are served with double-dipped chips, grilled tomato and a field mushroom

Or go  where shown and replace the double-dipped chips with salad

All our steaks are cooked in butter for extra taste but if you'd rather go (df) and drop the butter, just ask!

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|  10oz Rump Steak (gf) <small>AURORA PALE ALE</small> £14.95
A tastier cut, fairly tender
LOW IN CARBS & LOW IN CALORIES | 8oz Rib-eye Steak (gf) <small>THE RAVEN</small> £15.95
The tastiest cut, very tender |
|  7oz Fillet Steak (gf) <small>ABOLITION AMBER ALE</small> £19.95
The most prized cut, incredibly tender
LOW IN CARBS & LOW IN CALORIES | Mixed Grill <small>IMPRESSMENT AMERICAN PALE ALE</small> £14.95
Chicken breast, rump steak, gammon, Doreen's black pudding and sausage, served with a runny egg |

Add Peppercorn, Diane Sauce or Garlic and Parsley Butter for £2.95

Sides

ALL SIDES ARE £2.95 EACH

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|  Spring Greens (v)(gf) |  House Salad (v)(ve)(gf)(df) |
| Onion Rings (v)(df) | Sweet Potato Fries (v)(ve)(df) |
| Hand Cut Chips (v)(ve)(gf)(df) | Rosemary and Sea Salt Baked New Potatoes (v)(gf) |

FOOD HEROES

Robin Hurst - Neasham Grange Farm, Darlington

Robin is the local farmer who supplies our red meat. As well as being locally sourced, it is the highest quality; it is matured for flavour and tenderness which shows in our dishes.

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Puds

Triple Chocolate Mousse

Topped with chocolate shards

£4.95

Lemon Meringue Pie (v)

Served with cream

£4.95

Chef's Cheesecake

Ask a member of staff for today's flavour

£4.95

French Apple Tart (v)

Served with vanilla gelato

£4.95

Rose Macaroon (v)

Served with a Chantilly cream filling

£4.95

Chocolate Brownie Sundae (v) £4.95

Chunks of chocolate and pistachio brownie, whipped cream, chocolate sauce and vanilla gelato

3 Scoop Gelato (v)

£3.45

Choose from strawberry, chocolate, vanilla, mint choc chip, pistachio and raspberry ripple



We recommend that you try
The Raven Bourbon Milk Stout
with all of our desserts!

Coffee

Americano

£2.35

Espresso

£2.25

Cappucino

£2.75

Double Espresso

£2.75

Latte

£2.75

Liqueur Coffee

£5.45

FOOD HEROES

Ciccarelli Gelato - Blyth

Ciccarelli are the producers of the 100% authentic gelato on our menu. They're a family run business, making the finest gelatos for decades. We are pleased to serve these wonderful ice creams.

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Sunday Lunch Sample Menu

2 COURSE £12.95 | 3 COURSES £14.95

Starters

Pea and Mint Soup (v)

Shredded Duck with Cucumber Salad and Soy Sauce

Classic Prawn Cocktail with Marie Rose and Paprika

Tomato and Goats' Cheese Bruschetta (v)

Mains

Slow-roasted Grand Reserve Brisket of Beef

Roast Pork Loin, Crispy Crackling and Homemade Stuffing

Northumbrian Roast Lamb (£2 supplement)

Roast Breast of Turkey with Homemade Stuffing

Trio of Meat (Pork, Brisket of Beef, Turkey, Stuffing and Crackling) (£2.50 supplement)

Nut Roast with Vegetarian Gravy (v)

All of the above are served with seasonal vegetables, mashed potato, roasties and gravy.

Gluten Free gravy available upon request

The Lambton Burger, Double-dipped Chips and House Slaw

Pan-fried Salmon, Lemon Butter and Samphire served with Sautéed Potatoes

Potato Gnocchi served with Wilted Spinach in a Creamy Samphire Sauce

Desserts

Apple and Raspberry Filo Parcel with Vanilla Ice-cream

Lemon Drizzle Cake with Custard

Sticky Toffee Pudding with Toffee Ice-cream

Chocolate and Baileys Mousse

A Selection of Ice-cream