MAINMENU

Monday - Saturday. 11am - 7pm (last orders 5.45pm)

SNACKS	
Sausage Roll with Bloody Mary Ketchup	4.25
Southern Fried Potato Wedges with Hot Honey v	4.25
Southern Fried Chicken Goujons with Korean Mayonnaise	4.75
Mac 'n' Cheese Bites with Pesto Dressing v	4.25
PUB CLASSICS	
Chicken Bake Parmo Glazed with a Cheddar white sauce, served with potato wedges & coleslaw	11.75
Sausage Roll & Mash Traditional Sausage Roll with creamy mashed potatoes, onion gravy & crispy sage	9
Vegan Sausage Roll* & Mash PB Vegan Sausage Roll with creamy mashed potatoes, onion gravy & crispy sage	9
Fish Finger Sandwich Choice of ketchup or mayo, served with Colman's chips, peas & tartare sauce	12
Steak Bake Mixed Grill Served with chunky chips, Portobello mushroom, slow-roasted tomato, watercress & ale sauce	12.5
Mac 'n' Cheese ∨ Baked in a cast-iron skillet, served with garlic stottie bread	11.75

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Coca Cola / Diet Coke / Coke Zero		3.3
Fanta Orange / Sprite		3.3
Still / Sparkling Water		3
Fruit Juice Apple / Orange / Cranberry		3
Fever-Tree Indian Tonic / Light Tonic / Ginger Ale / Ginger Beer		3
DRAUGHT	HALF	PINT
Gosforth 1939 Stottie Lager Full Circle Brewery	3.5	6.5
Pink Jammie Pale Ale Full Circle Brewery	3.5	6.5
Guinness	3.5	6.5
Menabrea	3.25	6
Orchard Pig Reveller	3	5.5
BOTTLED / CANNED		
Full Circle Repeater IPA 440ml 4.2% ABV		6.5
Full Circle Hoop APA 440ml 4.8% ABV GF		6.75
Full Circle Rotator Hazy Pale Ale 400ml 5.2% ABV		7
Full Circle Looper IPA 440ml 6.4% ABV		7.5
Newcastle Brown Ale		6.5
Guinness 0.0% ABV		5.75
Old Mout Berries & Cherries / Kiwi & Lime		6.5

COCKTAILS Pink Jammie Fizz Franklin & Sons Lemonade, Prosecco & The Secret Jammie Doughnut Mix	11.5
The 96 Mule In honour of the Sausage Roll's 96 layers of pastry Ketel One Vodka with lime juice & ginger beer	11.5
Tyne Bramble Johnnie Walker Ruby, Crème de Mure & lime juice	11.5
The Spiced Caramel Doughnut Old Fashioned Captain Morgan Spiced Rum, caramel & Angostura Bitters	11.5

SHARING BOARDS	
Greggs Ploughman's Platter Garlic stottie bread, Cheese & Onion Bake, pickled onions & local chutney. Sliced ham, celery & apple with pickled walnuts – and a Sausage Roll	14
A Taste of the Golden Flake Southern fried potato wedges, southern fried chicken goujons in a basket, mac 'n' cheese bites, Chicken Bake parmo. All served with a selection of dips/sauces - and a Sausage Roll	15.5

PUDDINGS	
Yum Yum Bread & Butter Pudding Served warm, with a choice of vanilla ice cream or custard	6.5
Pink Jammie Trifle Doughnut set in jelly topped with jam custard & whipped cream	6.5

SUNDAY MENU

11am - 5pm (last sittings 3.30pm)

CARVERY & A PUDDING	20 PER PERSON
Roast potatoes, Yorkshire puddings, carrots, cabbage, cauliflower	cheese & gravy
Steak Bake, Chicken Bake or Cheese & Onion Bake	
Choose from the following:	
CARVERY	17.5 PER PERSON

POURING SPIRITS		SNGL	DBL
Ketel One Vodka		3.5	7
Tanqueray London Dry Gin		3.5	7
Tanqueray Flor de Sevilla Gin		4	8
Whitley Neill Rhubarb & Ginger G	in	4	8
Whitley Neill Raspberry Gin		4	8
Captain Morgan Spiced Rum		3.5	7
Bacardi Carta Blanca Rum		3.5	7
Johnnie Walker Black Ruby Blend Scotch Whiskey	ed	4.5	9
The Singleton of Dufftown 12 Years Old Single Malt Scotch Whisky		5.5	11
Bulleit Bourbon Frontier Whiskey		3.5	7
Casamigos Blanco Tequila		6	12
WHITE WINE	BTL	125ml	175ml
Saveroni Trebbiano	26	5.5	6.5
Alpha Zeta 'P' Pinot Grigio	29	6.5	7.5
Montes Classic Sauvignon Blanc	33	7.5	8.5
ROSÉ WINE	BTL	125ml	175ml
Alpha Zeta 'R' Rosato	26	5.5	6.5
RED WINE	BTL	125ml	175ml
Saveroni Merlot	26	5.5	6.5
Finca Fichman Tanguero Malbec	32	6.5	7.5
Excelsior Shiraz	34	7.5	8.5
SPARKLING	BTL		125ml
Prosecco Ca Di Alte		35	8
HOT DRINKS			
Ringtons Tea English Breakfast / Earl Grey / Green / Peppermint			2.75
Espresso / Americano			3
Latte / Cappuccino / Flat White			3.5

(V) Vegetarian (PB) Plant-Based (WF) Wheat Free
Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.
*Due to the risk of airborne cross contamination with milk & egg products used in the back of house areas, we cannot guarantee the vegan. For more information please speak with a restaurant colleague.