SNACK MENU WARM BRIOCHE BUCKET OF

SPAM FRITTERS	3.90
CHICKEN WINGS Hot & sticky BBQ sauce	5.90
SAUSAGE & PORK MUNCHI	ES 4.90
POSH FISH FINGERS	5.90

BASKET OF

CHICKEN IN A BASKET With cheeselaw and chips	8.90
SCAMPI IN A BASKET	10.20
AMAZING BASKET FULL Our Tavern chips are hand cut, twice fried, our secret house seasoning	3.40
CHEESY CHIPS Mature Cheddar, crispy onions topped with mac & cheese	5.90
CHILLI CHIPS Tavern chilli brisket, sour cream, jalapeños and green onions	5.90
HOG-WOR-T Tavern chips, pulled BBQ pork, baconnaise, yellow mustard & bacon dust	5.90
TAVERNS SUPER STEAK SANDWICH Strips of prime beefsteak, in olive oil, red onion, cracked pepper, hor-seared, in a glazed freshly continental brand loaf, with thin fries	9.90

BUTTIES

THE TAVERN BURGER PLATTER 12.30 Very Naughty!! Very Nice!

We start with TWO 100% beef patties, gently pressed, dry-rub seasoned on the outside, the hot griddle, served on a toasted butter glazed brioche, topped with relish, crisp bacon, cheddar and ialapeño cheese, served with homemade Tavern chips

ADD: Hot chilli brisket £2.90, Pulled BBQ pork £2.90,

TFT CHICKEN TENDER BUTTY,	
BACONAISE, TOMATO	6.40
FISH, CHIPS	
AND TARTARE BUTTY	5.90
TAVERN BBQ PULLED PORK BUI	ምምv
CHEESELAW, FRAZZLES	6.40

SANDWICHES

CHICKEN SANDWICH With mayonnaise and spring onion	6.40
TAVERN DRESSED CRAB SANDWICH	6.90
PRAWN COCKTAIL SANDWICH	5.90
CHEESE & PICKLE SANDWICH	4.40
BAKED HAM SANDWICH	6.40
NORTHUMBRIAN PLATTER	12.40

ACCOMMODATION IS AVAILABLE PLEASE ASK STAFF FOR DETAILS

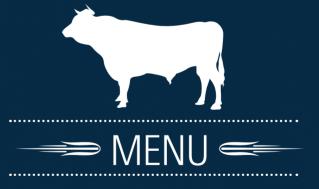
OPEN ALL DAY SUNDAY FOR A TRADITIONAL NORTHUMBRIAN SUNDAY ROAST.

TERMS & CONDITIONS

Add cheese or mushrooms 1-90

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (v) Items suitable for vegetarians. B37691

THE TAVERN STEAKHOUSE & LODGE



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drinkaware.co.uk

STARTERS	UBIQ
WARM BAKED RUSTIC LOAF BASKET 3.40	PUB C
OLIVE OIL BALSAMIC - LOAF 4.90	TAVERN BAKED
GARLIC BREAD 4.40	With Tavern chips, peas and fresh
FRIENDS PLATTER 12.90 Posh fish fingers chicken wings sausage and belly pork tasties 12.90	TRIO OF AMAZI On buttery mash, real gravy and c
pot of prawns chutney and dips cob loaf	FISH & CHIP FEA
KING PRAWN COCKTAIL 7.40 With apple, celery and capsicum, pink sauce 7.40	North Sea white fish fillets in our cr Tavern chips, Tavern's own tartare s
LOADED MUSHROOM 5.90 With goats cheese and cranberry	SLOW BRAISED NORTHUMBRIAN Beef with Craster cured bacon, mu
CRASTER KIPPER PÂTÉ 5.90 With toasted wholemeal bread, village cottage chutney	brown ale, on a creamy spring on MACARONI CHEE
STEAKHOUSE HOMEMADE SOUP 4.90	Rich, gooey, cheesey also available as a start
LOADED PIMENTO (VEGAN) Starter 6.90 Apple, avocado, tomato and cous cous seasoned Main £12.40	CHILLI CON BR With rice, sour cream and jalapeñ
with coriander, chillies and sesame oil	CHILLI CON BR
CHICKEN WINGS 5.90	With tortilla chips, sour cream and
Hot & sticky with blue cheese dip	THE TAVERN BUR Very Naughty! Very Nice!
PAN FRIED GARLIC KING PRAWNS 8.30 With Tavern butter	We start with TWO 100% beef p seasoned on the outside, then h
FRESH MUSSELS Starter 6.50 White wine shallots and gream Main with thin fries £12.00	a toasted butter glazed brioche, cheddar and jalapeño cheese. S
	ADD Hot chilli brisket 2 Mac and cheese 2.90

UBIQUITOUS PUB CLASSICS	
TAVERN BAKED HAM & EGGS 11.20 With Tavern chips, peas and fresh eggs	
TRIO OF AMAZING SAUSAGES 10.90 On buttery mash, real gravy and crispy onions	
FISH & CHIP FEAST 12.30 North Sea white fish fillets in our crispy house batter, with homemade 12.31 Tavern chips, Tavern's own tartare sauce, pickled onion and mushy peas 12.32	
SLOW BRAISED NORTHUMBRIAN CASSEROLE 10.90 Beef with Craster cured bacon, mushrooms & red wine, brown ale, on a creamy spring onion mash 10.90	
MACARONI CHEESE 8.90 Rich, gooey, cheesey ADD CHORIZO 1.50 ALSO AVAILABLE AS A STARTER £5.90 - ADD CHORIZO FOR £1.00	
CHILLI CON BRISKET 8.30 With rice, sour cream and jalapeños	
CHILLI CON BRISKET STARTER 5.90 With tortilla chips, sour cream and jalapenos	
THE TAVERN BURGER PLATTER 12.30 Very Naughty! Very Nice! We start with TWO 100% beef patties, gently pressed, dry-rub seasoned on the outside, then hot griddle. Served on a toasted butter glazed brioche, topped with relish, crisp bacon,	

e. Served with a basket of Tavern chips et 2.90 | Pulled BBQ pork 2.90

We are proud of the rich heritage of amazing recipes and history available to our Northumbrian Chefs allowing us to create amazing delicacies from this little bit of heaven between The Tyne and The Borders

TAVERN SPECIALS

PAN FRIED SEABASS FILLETS On crushed mint new potatoes with dill, white wine, tomato pesto	16.90	GEORDIE CHOP Big meaty tender double chop or lamb, red wine & rosemary gravy,	17.90
CHICKEN SARAH BERNHARDT Saddle grill classic, chicken breast, house crumbed in a cheese sauce, toasted cheese, tomato, peas and chips	14.40	mint jelly, pan haggerty, fresh greens VERY SLOW ROAST BELLY PORK Belly marinated in mead, roasted until moist & tender, crispy skin,	13.90
VENISON Pan fried venison loin, served pink with red wine, blueberries and border bitter chocolate on pan haggerty	19.25	gravy from the marinade, butter mash, greens DUCK CONFIT Slow confit duck leg, fresh zesty orange and lemon sauce,	16.30
FRESH MUSHROOM RAVIOLI Mushroom pasta with truffle oil and cream sauce, Parmesan star	12.35 TER £5.90	pan haggerty potato, greens LOADED MUSHROOM	9.90
NORTHUMBRIAN ULTIMATE SHEPHERD'S PIE With venison, fresh lamb mince in a rich meaty gravy with redcurrants, veg, topped with a creamed potato and nettle cheese, with crispy onion & braised red cabbage	13.30	Large flat mushrooms, shallots, goats cheese and cranberry jelly bake cheese and herb crumb, new potatoes and cheeseslaw SEAFOOD LINGUINE With fresh mussels, King prawn tails, crab meat, cream and lemon	d with a 15.90

Served with Tavern homemade chips or baked potato and a tomato on the vine	
80z SIRLOIN Knighted loin, good fat covering, great flavour, tenderness	17.90
16oz SIRLOIN	24.30
1202 RUMP STEAK Big bold flavours. A proper steak	18.20
10oz RIB EYE The steak lovers steak. Marbled and tender	20.30
802 FILLET The leanest, most tender cut. Best medium-rare or butterflied	26.30
Our signature on-the-bone extra matured beef is selected form top quality butchers, skilled at buying the finest cattle, long aged until perfect and skilfully prepared to our specifications	
32oz TOMAHAWK RIB Prime rib, on the bone, best served pink. For a very big appetite, or shared between 2-3	45.40
THE ONE KILO T–BONE Sirloin and fillet matured and served on the bone, an absolute giant of the best steak we can find, with tasty melting fat around to baste and flavour	55.40

THE CLITC

GREAT STEAKS FINEST QUALITY

MINIMUM OF 28 DAYS DRY AND WET AGED ON THE BONE To bring out the succulence of great steaks, hand cut by expert butchers, Tavern seasoned and butter basted for fullest flavour and then carefully grilled and rested by our chef

	 STEAKHOUSE SPECIAL 10oz Prime ribeye steak sautéed in garlic butter, spring onions, mushrooms, tomato, red wine, cream, with pink and green	21.90	FARM MIXED GRILL Rump steak, ham and sausage with fried eggs, with homemade tavern chips and peas	17.40
Classic French Bistro cut, with thin fries and pepper sauce drenched in Tavern butter and served with chips	ENTRECOTE FRITES	17.90	10oz Tender ribeye steak and enormous succulent king prawns,	25.30

We have many dishes and portions ideal for children and smaller appetites available. Please ask us for details

SID	REAL,			
MIXED SALAD	5.90	CAULIFLOWER CHEESE	3.90	HONEST,
FRESH ONION RINGS	3.90	BUTTERY MASH	3.40	FRESH
TOMATO & RED ONION SALAD	5.90	PAN HAGGERTY	3.90	NORTHUMBRIAN
With honey mustard dressing		TAVERN CHIPS	3.40	COOKING
2 FREE RANGE FRIED EGGS	2.40	THIN FRIES	3.40	as an Audia to
CHEESY PEAS	3.40	BRAISED RED CABBAGE	3.40	
FRESH VEGETABLE MIX	3.90	CHOICE OF CLASSIC SAUCES	3.40	
BAKED POTATO	2.90	Steakhouse Sauce Pepper Sauce Dijonnaise		
PAN FRIED MUSHROOMS	3.90			I II