

# THE BONNY COMET

## Nibbles

Bread board, 8 year old balsamic vinegar, rapeseed oil (VG/GFA) 5

Pigs head croquettes, proper brown sauce (GF) 6

Breaded fish bites, curried tartare sauce (GF) 6

Mixed Spanish olives (VG/GF) 4

Spiced mixed nuts (VG/GF) 4

Oyster £3. Lemon, mignonette or pickled fennel & coriander (GF)

**Oyster Happy Hour** £1.50 a shuck. 12pm till 6pm, Wednesday to Saturday.

## Boards

**Meat** Truffle chicken liver pate, salami, prosciutto, chutney, piccalilli, house pickled vegetables, toast (GFA) 18

**Plant** Falafel, beetroot hummus, stuffed peppers, roasted squash, pickles, celeriac remoulade, toast (V/GFA) 16

**Cheese** Northumberland original cheddar, Kidderton Ash goats cheese, Alex James' blue Monday, quince paste, pickled celery, plum chutney, grapes, toast, crackers (GFA) 18

## Smalls

**Pork & black pudding Scotch egg**, piccalilli 7

**Soup of the season**, bread (GFA) 7.50

**Classic moules marinière**, sourdough (GFA) 10. Available large 18

**Whipped truffle potato**, wild mushrooms, spinach, crispy poached egg (V) 11

**Fishcake**, spinach, tartare hollandaise (GF) 8.50

**Mixed heritage beetroot**, chicory, whipped goat's cheese, pickled walnuts, muscovado honey (V/GF) 9.50

## Salads

Small or large

**Spiced butternut squash**, pomegranate, feta, red onions, nuts (GF/VGA) 9.50/17

**Crab and prawn**, sorrel emulsion, fennel, radish, frisée (GF) 12/20

**Wood pigeon breast**, beetroot, gem, broad beans, hazlenuts, blackberries (GF) 9/16

## Sandwiches

**Beetroot hummus**, sourdough, feta, beetroots, chick peas, muscovado honey (V/GFA) 8.50

**Comet fish finger sandwich**, minted peas, tartare sauce, gem (GFA) 9

**Cheeseburger**, triple cooked chips, cider battered onion rings, green chilli slaw (GFA) 16

## Mains

**Spelt and Autumn vegetable risotto**, veg crisps, walnuts (V) 14

**Duck breast**, salt baked celeriac, celeriac remoulade, cavalo nero, cherries, chestnuts (GF) 20

**Falowfell**, spiced carrots, tenderstem, aubergine puree, corn and pomegranate, dukkah (GF/VG) 15

**Pork belly**, savoy cabbage, Gateshead floddie, apple, honeyed mustard, pigs head croquette (GF) 18

**Pan fried chicken**, pan hagerty, carrot & swede, leeks with bacon, mustard cream (GF) 18

**Fish of the day**, smashed garden peas, triple cooked chips, cider & tarragon scraps (GF) 17

**Steak of the day**, tomato, mushroom, triple cooked chips, salad. Market Price

**Sauces** peppercorn, Diane, Béarnaise, garlic butter 4.50

## Sides

Triple cooked chips (VG/DF) 4

Cider battered onion rings (VG/DF) 4

Garden salad (VG/DF) 4

Parmesan & truffle fries 5

Sip &  
Scran

## Comet Charity Meal

Add this to your bill and we will donate £3 to Gateshead Food Bank on your behalf.

### Set Menu 2 courses £18. 3 Courses £22. 12pm till 6pm, Wednesday to Friday.

**Spiced butternut squash**, pomegranate, feta, red onions, nuts (GF/VGA)

**Pork & black pudding Scotch egg**, piccalilli

**Soup of the season**, bread (GFA)

**Classic moules marinière**, frites (GFA/DFA)

**Spelt and Autumn vegetable risotto**, veg crisps, walnuts

**Cheeseburger**, triple cooked chips, cider battered onion rings, green chilli slaw (GFA)

**Citrus posset**, blackberry jelly, granola, blackberry sorbet (GF)

**Sticky toffee pudding**, butterscotch sauce, honeycomb (V)

Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan DF- Dairy Free, DFA- Dairy Free Alternative. A discretionary service charge of 10% will be added for parties of 8 or more.