

THE BONNY COMET

Sip &
Scrán

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)

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

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

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.

Roasts

Aged topside of beef (served pink or cooked through) (GFA) 17

Butter roasted chicken breast (GFA) 16

Rolled rare breed pork belly with sausage meat & chestnut stuffing (GFA) 16

North Yorkshire leg of lamb (GFA) 16

Stuffed butternut squash (V/VGA) 13

All served with roasted seasonal vegetables, roast potatoes, bashed carrot & swede, creamed potato, braised red cabbage, Yorkshire pudding and rich gravy (GFA)

Large Plates

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

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

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

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

Sides

Creamed potato (GF/V) 4

Sausage meat and chestnut stuffing 4

Yorkshire puddings (V) 4

Buttered seasonal veg (GF/VGA) 4

Triple cooked skin on chips (GF/VGA) 5

Wine Pairing

Tradicao Alvarinho, Portugal. 125ml 5.00, 175ml 6.90, 250ml 10.00, btll 30

A light & crisp white with grapefruit flavours. Pair with vegetarian dishes or fish of the day.

Mirada, Organic Rose, Spain. 125ml 5.30, 175ml 7.40, 250ml 10.70, btll 32

Refreshing and dry with flavours of strawberry. Pair with pork or chicken dishes.

Villa Blanche, Picpoul Noir, France. 125ml 4.90, 175ml 6.70, 250ml 9.50, btll 28

Medium bodied red with red fruits, plum and blackberry notes. Pair with duck or steak.