

THE BONNY COMET

Sunday Menu

12pm till 5:00pm (last sitting)

For the table

- Spiced lamb Scotch egg, yogurt & mint dip 7.50
- Bread selection, 8 year old balsamic vinegar, rapeseed oil (VG/GFA) 5
- Jerusalem artichoke, truffle & cheddar croquettes, mushroom emulsion GF) 6
- Mixed Spanish olives (VG/GF) 4
- Oyster £3, Lemon, mignonette or pickled fennel & coriander (GF)

Sharing Boards

- Meat** Duck liver, pork, orange & cognac pâté, salami, prosciutto, chutney, piccalilli, house pickled veg, toast (GFA) 18
- Vegetarian** Jerusalem artichoke, truffle & cheddar croquettes, mushroom emulsion, stuffed peppers, pickles, celeriac remoulade, toast (V/GFA) 16
- Cheese** Northumberland original cheddar, Taleagio, Yorkshire blue set quince, pickled celery, plum chutney, grapes, crackers (GFA) 18

Smalls

- Soup of the season**, sourdough (GFA) 7.50
- Wild Mushroom tortellini**, braised chicory, kale, caper & parsley butter (V) 9
- Brown ale rarebit**, portobello mushroom (V) 8
- Duck liver, pork, orange & cognac pâté**, pickled fennel salad, sourdough (GFA) 9
- Cauliflower**, kale, white wine soaked raisins, hazelnuts, salsa verde (GF/VG) 9

Comet Charity Meal

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

Roasts

- Aged topside of beef** (served pink or cooked through) (GFA) 17
- Butter roasted chicken supreme** (GFA) 16
- Rare breed pork belly** with sausage meat stuffing (GFA) 16
- North Yorkshire leg of lamb** (GFA) 16
- 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)

Mains

- Venison cottage pie**, buttered seasonal vegetables 18
- Cauliflower, sage and walnut risotto**, vegetable crisps (V) 16
- Cheeseburger**, triple cooked chips, cider battered onion rings, green chilli slaw (GFA) 16.50
- Cider battered haddock**, tripple cooked chips, bashed minted garden peas, tartare sauce (GFA) 17

Sides

- Creamed potato (GF/V) 4
- Cauliflower cheese (GFA/V) 4
- Sausage meat stuffing 4
- Yorkshire puddings (V) 4
- Buttered seasonal veg (GF/VGA) 4

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.