

THE BONNY COMET

Dinner Menu

4pm till 9pm, Wednesday to Friday, 12pm till 9pm Saturday

For the table

- Ham & sausage meat scotch egg, proper pease pudding 7.50
- Bread selection, 8 year old balsamic vinegar, rapeseed oil (VG/GFA) 5
- 'Nduja, ham & goats cheese croquettes, lovage emulsion (GF) 6.50
- 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) 19
- Vegetarian** Wild mushroom tortellini, heritage tomato, mozzarella, stuffed peppers, pickles, celeriac remoulade, toast (V/GFA) 17
- Cheese** Northumberland original cheddar, smoked brie, Yorkshire blue, pickled celery, plum chutney, grapes, crackers (GFA) 19

Smalls

- Soup of the season**, sourdough (GFA) 7.50
- Confit fennel heart salad**, spring vegetables, pickled apricots (GF/VG) 9
- English asparagus**, crispy hen's egg, prosciutto (GF) 10.50
- Duck liver, pork, orange & cognac pâté**, pickled fennel salad, sourdough (GFA) 9.50
- Smoked kippers**, heritage beetroots, whipped horseradish & goats cheese, candied walnuts (GF) 10
- Heritage tomato & mozzarella salad**, tomato consommé (GF/V) 8

Mains

- Fish pie**, buttered seasonal vegetables 16
- Chicken surpeme**, squash fondant, smoked bacon, courgettes, tenderstem, salsa verde, port reduction (GF) 22
- Pork cutlet**, braised pig cheek, fennel & celeriac terrine, heritage carrots, puffed potato, calvados sauce (GFA) 23
- Stonebass**, tender stem broccoli, crispy mussels, creamed potato, langoustine bisque sauce & sea herbs (GF) 24
- Squash, beetroot & barley Wellington**, crushed new potatoes, seasonal vegetables (VG) 17
- Spring vegetable & wild garlic orzotto** with wild mushroom tortellini (V)
- Cheeseburger**, triple cooked chips, cider battered onion rings, green chilli slaw (GFA) 16.50
- Pan fried fish of the day**, triple cooked chips, minted peas, cider & tarragon scraps, tartare sauce (GF) 17

For two people

- 600g Sirloin**, duck fat & rosemary roast potatoes, tarragon buttered greens, confit beef tomato
- Sauce of your choice. Garlic butter, peppercorn, Diane, Béarnaise 55

Sides

- Triple cooked chips (VG/DF) 4
- Cider battered onion rings (VG/DF) 4
- Parmesan & truffle fries (GF) 5
- New potato & seaweed butter (GF) 6
- Hispi cabbage & bacon crumb (GF) 6

Comet Charity Meal

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

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.