THE BONNY COMET

Sunday Menu

12pm till 5:00pm (last sitting)

For the table

Roasts

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

Comet Charity Meal

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

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

Fish pie, buttered seasonal vegetables 16

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,(GF) 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.