

THE BONNY COMET

# April Lunch Menu

12pm till 4pm, Wednesday to Friday

## For the table

Red pepper & feta croquettes, spiced houmous (GF/VG) 6.50

Marinated Olives (VG/GF) 4

Oysters. Lemon, mignonette or pickled rhubarb & basil (GF) 3 each, 3 for 8, 6 for 15.

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

## Sharing Boards

**Cheese sharing board**, Northumberland original cheddar, Carron Lodge smoked brie, Yorkshire blue cheese, grapes, apple & sourdough crackers (GFA) 19

**Meat sharing board** Cumbrian cured ham, salami milano, Cumbrian chorizo, chutney, piccalilli, house pickled veg, toast (GFA) 19

## Sides

Triple cooked chips (VG/DF) 4

Cider battered onion rings (VG/DF) 4

Parmesan & truffle fries (GF) 5

Grilled Hispi cabbage, bacon & 'Nduja butter (GF) 5

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.

## Set Menu.

12pm till 9pm, Wed & Thurs. 12pm till 4pm, Fri.

Pick from smalls, mains & desserts.

2 courses for £20

3 courses for £24

## Smalls

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

**Pigs head Scotch egg**, piccalilli 7.50

**Soused Mackerel**, house pickled vegetables, horseradish cream (GF) 8

**Isle of White tomato, confit onion & fennel puff pastry tart**, whipped feta & herbs (VG) 9

## Mains

**Fish pie**, buttered seasonal vegetables (GF) 18

**Pan fried fish of the day**, triple cooked chips, minted peas, cider & tarragon scraps, tartare sauce (GF) 18

**Wild Boar Burger**, Yorkshire blue cheese, chilli bacon jam, triple cooked chips, cider battered onion rings, fennel & apple slaw 17

**Courgette, broad bean & wild garlic risotto**, basil & walnut pesto (VGA/GF) 17

**Fish finger sandwich**, minted peas, tartare sauce, sourdough (GFA) 11.50

**Shetland Mussels**, white wine and wild garlic, frites (GF) 16

## Desserts

**Sticky toffee pudding**, butterscotch sauce, salted caramel ice cream (VGA) 7.50

**Eton mess cheese cake** (V) 7.50

**Lemon posset**, sea buckthorn jelly & granola 7.50

**Selection of ice creams or sorbet** (VGA) 3 scoops 5

## Comet Charity Meal

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

So far this year your generous donations have raised £185.

