

THE BONNY COMET

April Sunday Menu

12pm till 5pm, Sunday.

For the table

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

Pigs head Scotch egg, piccalilli 7.50

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

Smalls

Soup of the season, sourdough (GFA) 7.50

Smoked rosemary & lamb belly ribs, whipped goat's curd (GF) 10

Confit pork belly, pan fried scallop, apple (GF) 12

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

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

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 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 (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 (VG/GF) 17

Sides

Creamed potato (GF/V) 4

Cauliflower cheese (GFA/V) 4

Sausage meat stuffing 4

Yorkshire puddings (V) 4

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.

Steak Night. From 4pm every Wednesday.

2 x Sirloin steaks with triple cooked chips, wild mushrooms and confit tomatoes £35
Add a sauce for £2.50. Garlic butter, peppercorn, Diane, Béarnaise.

Nose to Tail Supper Club. 7pm, 9th May. £50 per person.

Head chef, Matt will be delivering a 5 course menu showcasing the most unusual and often overlooked cuts of meat. A true believer in nose to tail cooking, Matt will be serving them with the best seasonal produce to deliver a menu that reflects the ethos of The Bonny Comet.