

THE BONNY COMET

May Dinner Menu

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

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

2 courses for £20. 3 courses for £24. ●

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.

Seasonal Specials

Check out the board for today's specials.

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 ●

Rare breed pork Chop, black pudding, fried duck egg, pineapple salsa, duck fat chips & watercress (GFA) 24

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

For two people

600g Sirloin, duck fat & rosemary roast potatoes, tarragon buttered greens, confit beef tomato (GF)

Sauce of your choice. Garlic butter, peppercorn, Diane, Béarnaise 60

Sides

Triple cooked chips (VG/GF) 4

Cider battered onion rings (VG/GF) 4

Parmesan & truffle fries (GF) 5

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

Comet Charity Meal

Add this to you 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.