THE BONNY COMET

July Sunday Menu. 4pm till 9pm, Wednesday to Saturday.

For the table.

Oysters. 3 each, 3 for 8, 6 for 15 Lemon, mignonette or bloody Mary dressing (GF) Marinated Olives (VG/GF) 4 Triple cooked chips (VG/GF) 4 Cider battered onion rings (VG/GF) 4 Parmesan & truffle fries (GF) 5

Bar Bites. 3 for £18.

Honey pork belly bites, cider sauce (GF) 7 Cauliflower cheese croquettes, spicy harissa dip (V) 6.50 King prawns, chilli & lime dipping sauce (GF) 7 Battered cod cheeks, tartare sauce (GF) 7 Lamb Scotch egg, lime aioli 7.50 Bread sticks, parsley pesto (VG) 6

Soup of the season, sourdough (VG/GFA) 7.50 Mozzarella bruschetta, broad beans, peas, radish, chilli, lime & black pepper dressing (VG) 7.50 White Crab, compressed cucumber, avocado purée, chilli and lime dressing, lime zest & toasted bread (GFA) 10.50 King prawns & chorizo, chilli & garlic sauce, samphire, toasted sourdough (GFA)11 Ham hock & chicken Terrine, pickled shallots & veg, berries, sourdough (GFA) 9.50

Mains

Smalls

Chicken & chorizo, parmesan chilli cream, rigatoni 16
Comet burger, pancetta, smoked cheese, blueberry & chilli jam, fries, cider battered onion rings (GFA) 16.50
Pan fried fish of the day, triple cooked chips, minted peas, cider & tarragon scraps, tartare sauce (GF) 18
Beetroot risotto, crispy sweet potato, feta cheese & micro herbs (VGA) 17

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 and apricot stuffing (GFA) 16 North Yorkshire leg of lamb (GFA) 16 Butternut squash (V/VGA) 14 All served with roasted seasonal vegetables, roast potatoes, bashed carrot & swede, creamed potato, braised red cabbage, Yorkshire pudding and rich gravy (GFA)

Desserts

Lisa's homemade sticky toffee pudding, butterscotch sauce, salted caramel ice cream (VGA) 7.50 Dark chocolate mousse, macerated strawberries, toasted nuts & shortbread (V) 7.50 Eton Mess (V) 7.50 Peach Melba Cheesecake (V) 7.50 Selction of ice creams or sorbets 3 scoops (VGA) 5 Cheese board, Northumberland original cheddar, smoked brie, Yorkshire Blue, pickled celery, spiced plum chutney, grapes, sourdough crackers (V) 10

Sides

Creamed potato (GF/V) 4 Cauliflower cheese (GFA/V) 4 Sausage meat and apricot stuffing 4 Yorkshire puddings (V) 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.