

# THE BONNY COMET

July Dinner 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 harrisa (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

## Smalls

**Soup of the season**, sourdough (VG/GFA) 7.50  
**Mozzarella bruschetta**, broad beans, peas, radish, chilli, lime & black pepper dressing (VG) 7.50  
**Chicken, feta & spinach roulade**, carrot puree, crispy carrots (GF) 9.50  
**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

**Seasonal Specials.** Ask your server what is on today's menu.

**Chicken & chorizo**, parmesan chilli cream, rigatoni 16  
**Chicken supreme**, pancetta, pea, new potato, baby gem, wild mushroom, black garlic & white wine cream sauce (GF) 18  
**Comet burger**, pancetta, smoked cheese, blueberry & chilli jam, fries, cider battered onion rings (GFA) 16.50  
**Sirloin or cauliflower steak**, herbed fries, cherry tomato, truffle mushroom, chimichurri sauce 24/18  
Add 3 King prawns 5. Add sauce: peppercorn, Béarnaise, Diane or garlic butter 2.50  
**Seabass**, crushed potatoes, chilli tenderstem, cherry tomatoes, courgette, lemon & garlic sauce (GF) 24  
**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  
**For two people. Spatchcock Chicken**, vine cherry tomatoes, charred limes, lime dressing.  
Served with proper coleslaw, parmesan fries, feta salad and parmentier sweet potatoes (GF) 45

## 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  
**Chocolate Sundaes** (V) 7.50  
**Peach Melba Cheesecake** (V) 7.50  
**Selection 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