

# THE BONNY COMET

September Dinner Menu. 4pm till 9pm, Wednesday to Saturday.

## For the table.

Oysters. 3 each, 3 for 8, 6 for 15

Lemon, mignonette or chorizo 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

Smoked salmon croquettes, cream cheese (VGA) 6.50

Atlantic prawns, Marie Rose, baby gem (GF) 7

Battered cod cheeks, tartare sauce (GF) 7

Ham hock & black pudding Scotch egg, apple sauce 7.50

Duo of hummus, sourdough (VG/GFA) 6

## Smalls

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

**King prawns with chorizo**, samphire, chilli butter, sourdough (GFA) 11

**Crispy cauliflower**, Asian slaw, sweet chilli dipping sauce(GF) 8

**Pork belly & scallop**, citrus caramel, charred peach (GF) 11

## Mains

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

**Pork belly**, mussels, smoked tomato sauce, tagliatelle 16

**Comet burger**, pancetta, smoked cheese, blueberry & chilli jam, fries, cider battered onion rings (GFA) 16.50

**Moules frites**, creamy white wine & garlic sauce, skin on fries (GF) 16

**Sirloin or cauliflower steak**, herbed fries, cherry tomato, truffle mushroom (GF) 24/18

Add 3 King prawns 5. Add sauce: peppercorn, Béarnaise, Diane or garlic butter 2.50

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

**Sweet potato & coconut curry**, wild rice, homemade flatbread (VG/GFA) 17

**Charity Meal** Add this onto your bill to make a £3 donation to Gateshead Food Bank.

## Desserts

**Lisa's homemade sticky toffee pudding**, butterscotch sauce, salted caramel ice cream (V) 7.50

**White chocolate & strawberry cheesecake** (V) 7.50

**Peach melba pudding** (V) 7.50

**Chocolate & salted pretzel tart** (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

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.