



THE BISTRO

RELAX / DRINK / DINE

lunch menu served from 12 till 4 monday to saturday

small plates

chef's soup of the day 7.95

served with white or brown bloomer

dunston cheese on sourdough 9.95

smoked mozzarella, red leicester, cheddar, red onion, topped with poached egg

creamy garlic mushrooms 9.95

cooked with cream on toasted sourdough finished with pea shoots

big plates

trio of highfield sausages (ask server for today's flavours) 16.95

creamy mashed potatoes, seasonal buttered greens, caramelised red onion gravy

pan seared fillet of seabass 21.95

crushed lemon and herb potatoes, seasoned kale, dill beurre blanc sauce

chef's pie of the day 17.50

creamy mashed potatoes, seasonal buttered greens, red wine gravy

crispy haddock and chips 18.50

haddock fillet coated in chef's light gluten free batter with triple cooked chips, mushy peas, curry sauce, tartare sauce

our signature beef burger 18.50

6oz beef patty with smoked pancetta, applewood smoked cheese, wye valley bakehouse brioche bun and triple cooked chips

panko crusted chicken burger 16.95

roasted garlic aioli, streaky bacon, applewood smoked cheese, wye valley bakehouse brioche bun and triple cooked chips

lamb shank 19.95

braised shank of local lamb, creamed potatoes, honey roast root vegetables, seasonal buttered greens, rosemary lamb gravy

Kindly advise your server of any allergies or dietary requirements before you place any form of order. Dishes may contain nuts and or nut derivatives. Fish may contain bones. Olives and Fruits may contain stones. Gluten Free, Vegetarian and Vegan options available.



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salad bowls

superfood salad 13.95

braised quinoa, dressed leaves, tenderstem broccoli, maple roasted cashew nuts, roasted seeds and a free-range soft-boiled egg

goats cheese, beetroot and pearl barley 14.95

crispy goats cheese, heritage beetroots, pearl barley, roasted seeds with chilli and honey dressing

on bread, with triple cooked chips

chicken tikka wrap 13.95

cucumber and mint raita, shredded gem lettuce, crispy onions

halloumi and avocado wrap 12.95

charred halloumi, smashed avocado, sunblush tomato, shredded gem lettuce

classic fish finger 13.50

chef's light gluten free battered haddock, baby gem, tomato with tartare sauce

pulled pork ciabatta 13.50

wye bakehouse ciabatta, sage and onion stuffing, dipping gravy

triple cheese savoury 12.50

smoked mozzarella, red leicester, mature white cheddar, peppers, red onion

dunston baguette 21.95

21-day aged sirloin of beef, hartington blue cheese, mushroom gravy, crispy onions, pea shoots

side orders 4.50 per plate

seasonal greens

mixed side salad

battered onion rings

triple cooked chips

creamy mashed potatoes

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