



THE BISTRO

RELAX / DRINK / DINE

lunch menu served from 12 till 4 monday to saturday

small plates

chef's soup of the day 8.95

served with white or brown bloomer

tomato and mozzarella arancini 9.95

heirloom tomato salad, chimichurri dressing

dunston cheese on sourdough 10.95

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

creamy garlic mushrooms 10.95

cooked with cream on toasted sourdough finished with pea shoots

big plates

cajun spiced chicken burger 16.95

crispy streaky bacon, sour crème and chive, baby gem, tomato, wye valley bakehouse brioche bun and triple cooked chips

sauteed creamy mushrooms and wild garlic tagliatelle 16.95

served with baked focaccia, crispy onions, pea shoots

chef's pie of the day 17.95

creamy mashed potatoes or triple cooked chips, seasonal buttered greens, red wine gravy

our signature beef burger 19.95

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

teriyaki glazed salmon fillet 21.95

egg noodles, green thai broth, oriental vegetables, toasted sesame seeds

crispy haddock and chips 22.95

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

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

classic caesar salad 13.95

romaine lettuce, sourdough croutons, marinated anchovies, shaved parmesan

greek salad 13.95

diced feta chese, marinated olives, sundried tomatoes, cucumber, pickled red onion, oregano and tomato dressing

superfood salad 14.95

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

add king prawns 4.95

add chicken breast 3.95

on bread, with triple cooked chips

honey roasted ham and tomato 12.95

baby gem lettuce, sliced tomato

triple cheese savoury 12.95

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

classic fish finger 13.95

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

dunston baguette 22.95

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

signature flat breads, with triple cooked chips

halloumi avocado and sundried tomato 16.95

shredded slaw, spring onion, wild garlic pesto

lamb kofta 17.95

shredded slaw, pomegranate and cucumber salad, mint yoghurt, crispy onions

crispy chilli beef 17.95

kung pao sauce, shredded slaw, spring onion, chilli and sesame seeds

side orders 4.95 per plate

seasonal greens

mixed side salad

battered onion rings

triple cooked chips

creamy mashed potatoes

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