

	TO START		CLASSICS		À LA CARTE		SIDES	
	of the Day (V, GFA) butter & sourdough	5. ⁹⁵	Steak Frites (GFA) 80z bistro rump steak, fries, watercress	15. ⁹⁵ don up,	Market Fish of the Day (marke classically prepared & served	t price)	Buttered greens Creamy mash	4. ⁰⁰
	vice-baked Cheddar Soufflé (v) 10 eddar cheese sauce, chives) 10.95	& shallot salad, garlic butter BLAGDON Northumberland		10oz Ribeye (GFA)	29.00		4.00
Ham onion c	Hock Terrine :hutney, house pickles, ns egg, puff pastry soldiers	8.95	Arms Burger (GFA) 100% aged Galloway beef from Blagdon farm, smoked bacon, cheddar, ketchup,		10oz Sirloin (GFA) both served with hand-cut chips, grilled tomato & mushroom, onion rings, watercress salad	27.00	Triple-cooked chips Skin-on fries Black truffle &	4. ⁰⁰ 4. ⁰⁰
Hot S	Smoked Sea Trout d cucumber, buttermilk, crispy bugh, fresh apple & coriander salad	8.95	mustard, dill pickles, baby gem lettuce, glazed brioche bun, fries Baked K & R Pie of the Day		Add: peppercorn sauce blue cheese sauce garlic & parsley butter	3.00 3.00 3.00	aged parmesan fries Mixed salad	5. ⁰⁰ 4. ⁰⁰
Chick	kpea Panzanella Salad (VE) ge tomatoes, chickpeas, garlic	7.95	served with mash or chips & buttered greens		Pork Fillet Wellington caramelised cauliflower puree, cabbage	24.95	DESSERTS	
sourdo	ugh, fresh basil SHARERS		Plant-based Burger (VE) redefine meat burger, vegan chees on a brioche style bun, tomato relis fries and salad	eese,	& onions, cheesy truffled potatoes 12-Hour Braised Ox Cheek cheddar & mustard dumpling, creamy mash, duck fat carrots, beef jus	19. ⁹⁵	Sticky Toffee Pudding (V) salted caramel, vanilla ice cream & cinder toffee Vegan option available (VE)	7. ⁵⁰
marina	Salt & Olive Foccacia (V) Ited olives, salted butter, il & balsamic	7.95	beer battered haddock & chips, mushy peas, tartar sauce, lemon	5/17. ⁹⁵ 15. ⁹⁵	Pan-fried Chicken Breast chorizo & parmesan croquettes,	17. ⁹⁵	Dark Chocolate Tart (V) griottine cherries, orange mascarpone	8.95
	Fish Platter 18.95 mini fishcakes, breaded haddock, smoked salmon, prawn & crayfish cocktail Garlic & Rosemary Baked Camembert 12.95 onion chutney, warm baquette	18.95			wild garlic, charred sweetcorn, roast chicken butter sauce		Vanilla Creme Brulee (V, GFA) fresh raspberries, homemade shortbread	7.50
Garli Came		Crispy Chicken Schnitzel breaded chicken breast, fried hens egg, garlic & parsley butter, truffle & parmesan fries		Grilled Hispi Cabbage (VE) potato & onion bhajis, carrot & coconut puree, toasted almonds, fresh coriander	15. ⁹⁵	Strawberry & White Chocolate Cheesecake meringue, poached strawberries, raspberry sorbet	8.95	
	Food Allergies and Intolerances you suffer from food allergies or		Sausage & Mash 3 pork sausages, triple mustard mash, crispy bacon & onions, Northumbrian cheddar, roast onion gravy	14. ⁹⁵	(V) Vegetarian (GFA) Gluten Free Adaptable (VE) Vegan		Duo of Northumbrian Cheese (V, (GFA) grapes, walnuts, chutney & biscuits	12.95
intole	ntolerances please speak to our staff about your requirements before ordering. Thank you.		PLEASE ASK FOR T	DAY'S SP	PECIALS & FISH OF THE DAY		Ice Creams/Sorbets (V) see your server for today's flavours Vegan ice cream available (VE)	5. ⁹⁵

0167 078 7370 · hello@northumberlandarms-felton.co.uk · The Peth, West Thirston, Felton, Morpeth NE65 9EE





