



CHEF RECOMMENDS

Example.

A weekly changing selection of dishes, highlighting local and seasonal market produce.

Cajun fishcakes **7.00**

Salmon & Cod fishcakes served with pico de gallo salsa

Towering inferno smash burger **18.00**

Our hand smashed Angus beef burger topped with Chilli Beef melted cheese and the usual accompaniments and finished with towering onion rings

Spaghetti bolognese **14.00**

Finished with parmesan

Aloha hawaii **15.00**

Tomato Base, Ham, Bacon Fresh Pineapple & Hot Honey

Greek yoghurt & honey

pannacotta **6.00**

Topped with Berry Compote served with homemade shortbread



SMALL PLATES

Bella di Cerignola olives (vg/gf)	4.00
Home smoked spicy nuts (vg/gf)	4.00
Smokey harissa hummus, flat bread (vg)	7.00
Halloumi fries, hot honey dip	7.00
Voodoo wings, blue cheese dip	8.00
Smoked salmon a la russe	8.00
Teriyaki belly bites	8.00
Chickpea and chorizo casserole	8.00

PIZZA

Vegan cheese and gluten free base alternative available.

Garlic flat bread (v) with melting mozzarella + £1	10.00
San Marzano (v) tomato, basil, mozzarella	13.00
Con funghi (v) mushrooms, rocket, mozzarella	14.00
Chorizo di pollo chicken & chorizo	16.00
Pepperoni and buffalo Spicy pepperoni & Franks hot sauce	16.00
Smokehouse calzone Chicken, pulled pork, brisket, BBQ sauce & mozzarella - folded and glazed	16.00
D.I.Y. San Marzano, plus £2.00 per topping	13.00



SALAD BOWL 9.00

Caesar wedge

(v)

Little gem quarters, vegetarian Caesar dressing, shaved parmesan, and baked croutons.

Sweet pepperonata salad

(vg/gf) contains nuts.

Roasted marinated peppers, toasted pinoli, mixed leaves, sherry vinegar and olive oil.

Honey roasted beets, crumbled feta

(vg /gf)

Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze.

Make it your own

Grilled chicken breast	7.00
Grilled lemon and garlic king prawn skewer	7.00
Grilled halloumi (v)	7.00

SHEET PAN NACHOS

Sharing platter	13.00
Solo	9.00

Crispy home cooked tortilla chips, topped with guacamole, sour cream, salsa, melting cheese, scallions, and your choice of topping; -

Kansas pulled pork / 3 bean chilli (v)



FROM THE BRASSERIE

Classic cod & chips 17.00

Mushy peas, lemon, tartare sauce.

Butter chicken 19.00

Marinated chicken, roasted spice, creamy curry masala served with basmati rice, naan bread, salad and chutney.

Vegetarian alternative available.

Geordie bangers & mash 14.00

Local artisan Cumberland sausage, black pudding mash, onion gravy & crispy onion rings.

Chicken alfredo 17.00

Pasta quills, chicken, mushroom, garlic cream & parmesan.

Jambalaya soc au'lait 18.00

Chicken, prawns, smoked sausage, rice, southern spices and tomatoes.

Vegan and gluten free alternative available.

SIDES 4.00

Steamed veg

Julienne fries

Battered onion leaves

Side salad

Batter crisp cauliflower

Home cut fries

House slaw



FROM THE FIRE

Sirloin Steak 8oz	24.00
Rump Steak 10oz	24.00
Add a sauce	
Peppercorn – Diane – Blue Cheese- BBQ essence	4.00

Hand pressed angus beef burger 19.00
Toasted brioche, beef tomato, pickles, smoky bacon, melting cheese, relish, house slaw & homecut fries.

Moving mountains burger (vg) 18.00
Plant based burger, vegan roll, beef tomato, vegan chipotle mayo, pickles and a side of fries.

Chibacado 19.00
Grilled Cajun spiced chicken breast, melting cheese, smoked bacon, beef tomato, guacamole and pickles, in toasted brioche, with house slaw home cut fries.

SMOKEHOUSE

Kansas City pulled pork 18.00
Toasted brioche for filling, home cut fries, slaw, Bourbon BBQ essence.

Texas pitmaster brisket 18.00
Toasted brioche for filling, homecut fries, slaw, Bourbon BBQ essence.

Half smoked piri chicken 18.00
House piri piri marinade, homecut fries, pirinaise.

C&F smokehouse platter 26.00
Pulled pork, brisket, belly bites, voodoo wings, house slaw BBQ essence on freshly baked flat bread,
homecut fries, slaw.



SOMETHING SWEET 7.00

Alabama Chocolate Fudge Cake

Caramel Apple Pie

Chocolate Orange Torte (vg)

Raspberry White Chocolate Cheesecake

All served with Chantilly cream.

HOT DRINKS

Americano	3.75
Latte	3.95
Flat White	3.95
Cappuccino	3.95
English Breakfast Tea	3.75
Herbal Tea	3.75
Hot Chocolate	4.50



COCKTAILS 9.00

MOJITO

A mixture of Havana 3 year old rum, fresh lime, mint and sugar syrup topped with soda.

PIMMS FIZZ

Pimms mixed with prosecco and lemonade, garnished with fresh fruit.

ESPRESSO MARTINI

Freshly brewed espresso shaken with Absolute vanilla vodka, Tia Maria and sugar syrup.

LEMON SPRITZ

Limoncello, prosecco and soda, garnished with fresh lemon.

APPLE AND ELDERFLOWER MARTINI

Tanqueray gin, apple juice, elderflower and lime garnished with fresh apple.

TROPICAL FRUIT COOLER

Mango and passionfruit vodka, lime and lemonade, garnished with fresh fruit.

GO LOCAL

Enjoy the tastes & flavours of the North East

DOUBLE MAXIM 4.7% 5.10

The only original brown ale still brewed in the North East.

DURHAM GIN 40% 5.00

Unique recipe of botanicals including juniper, celery seed, elderflower, pink peppercorns with spring water and pure grain spirit.

DURHAM VODKA 40% 5.00

Triple distilled and slow filtered in small batches and made with filtered spring water and pure grain spirit.

