



MENU



PLEASE ADVISE OUR STAFF OF ALL FOOD ALLERGIES OR INTOLERANCES BEFORE ORDERING

SMALL PLATES | STARTERS | TAPAS

CHOOSE 3 PLATES FOR £12*

Panko coated chicken strips with a sweet chilli mayonnaise*	4.50	Mini southern fried chicken parmo topped with red chillies, with garlic mayonnaise	5.00
Home-made soup of the day, home-made bread*	4.50	Black pudding & bacon stack with poached egg & peppercorn sauce	5.50
Honey & rosemary roasted pigs in blankets, bloody mary ketchup*	4.50	Creamy garlic mushrooms with a cheddar cheese crouton*	5.00
Cod & prawn gratin, white wine chive cream, herb crust & dippy bread*	5.00	Haggis & black pudding croquettes parsnip purée blue cheese aioli*	5.50
Prawn cocktail with Marie rose and bread and butter	6.00		
House mixed salad*	5.00		

CHEF'S SPECIALS

Chicken breast wrapped in parma ham, stuffed with a sausage meat, leek & cheese stuffing. Served with dauphinoise potatoes, mushroom sauce and vegetables	14.00
Beer battered cod, hand cut chips, mushy or minted peas	11.95
Scampi, chips, dressed salad, tartar	11.00
Vegetable lasagna, salad, slaw & chips	8.95
Belly pork with colcannon mash and red wine & onion gravy	15.00
Beef lasagne, dressed salad, hand cut chips & house slaw	9.50
Chicken kiev: deep fried chicken breast, garlic butter, garlic cream with dressed salad, hand cut chips & house slaw	12.50
GRILLS	
<i>All grills come with mushroom, tomato, hand cut chips & peas</i>	
Hunters chicken, chicken breast, bacon & bbq sauce topped with cheese, chips, salad and slaw	12.95
Mini mixed grill: 4oz rump, 4oz gammon, sausage, black pudding, fried egg	12.50
8oz fillet steak	21.00
8oz sirloin steak	15.95
8oz gammon, fried eggs or fresh pineapple	11.00

SIDES

Hand cut chips	2.50
Sweet potato fries	2.50
Beer battered onion rings	2.50
Mixed salad	2.50
Coleslaw	2.50
Garlic bread	2.50
Minted new potatoes	2.50

PUB CLASSICS

BURGERS

Our burgers come in a toasted brioche bun, with homemade chutney, house slaw & hand cut chips

Blacksmiths burger: chutney, bacon and mature cheddar	10.95
Farmers Burger: with pulled pork in bbq sauce, mature cheese	10.95
Anvil Burger: 2 southern fried chicken breasts, tomato salsa and guacamole	10.95
Pincers Burger: halloumi cheese, roasted pepper, hummus, and harissa mayonnaise	9.50

PIES

Served with hand cut chips or stilton mash, & mushy peas or minted peas

Chicken, leek & ham	11.00
Shepherds pie topped with parsnip mash	11.00
Braised beef, mushroom and Guinness pie	13.00
Corned beef pie	9.50

PARMOS

Served with dressed salad, house slaw & hand cut chips

Upgrade to Sweet potato fries for an extra 2.50

Hot shot: chorizo & chilli	12.95
Hawaiian: ham & pineapple	12.95
Farmers: BBQ pulled pork	12.95
Parma: plain & simple	10.95

HOUSE SALADS ^{GF}

Mixed salad leaves, tomatoes, beetroot, pomegranate, toasted nuts, quinoa, soft boiled egg, and green beans with either a honey mustard dressing or Caesar dressing

Pan fried halloumi cheese	10.00
Grilled chicken breast	13.00
Baked salmon	14.00

EARLY BIRD MENU

TUESDAY - SATURDAY 11:30AM - 2:00PM | TUESDAY - FRIDAY 5:30PM - 7:00PM

1 COURSE £8.90 | 2 COURSES £11.90 | 3 COURSES £14.90

STARTER

Home-made soup of the day, home-made bread
Panko coated chicken strips, sweet chilli mayonnaise
Cod & salmon fish cakes, garlic mayonnaise & lemon
Creamed garlic mushrooms, cheddar cheese crouton

MAIN

Corned beef pie, hand cut chips, minted peas
Vegetable lasagna, dressed salad, hand cut chips
Beer battered cod, hand cut chips, peas, tartar sauce
Beef lasagne, dressed salad, hand cut chips & house slaw

DESSERT

Rice pudding & homemade jam
Apple and berry crumble & custard
Sticky ginger sponge, salted caramel sauce & cream
Selection of ice creams or sorbet

SANDWICHES

SERVED LUNCHTIMES TUESDAY - SATURDAY 11:30AM - 2:00PM

All served in a brioche bun with chips and coleslaw

Honey roast ham & mustard mayonnaise	6.95	Beer battered cod goujons and tartar sauce	6.95
Bacon, brie and cranberry	7.95	Pan fried steak, red onion and mushroom	8.95
BBQ pulled pork	6.95	Cajun spiced chicken with mayonnaise	6.95

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DESSERTS

Hot chocolate fudge cake, chocolate sauce & vanilla pod ice cream DF GF	5.00	Selection of ice creams	4.50
Homemade rice pudding with homemade jam GF	4.50	Local cheese from Mordon Farm	1 cheese 3.50 2 cheeses 5.00 3 cheese 7.00
Apple and berry crumble & custard	5.00	Mordon Blue: mild & creamy with blue vein	
Sticky ginger pudding, salted caramel sauce & cream	5.00	Durham Camembert: take on the French	
Lemon meringue cheesecake with ice cream	5.50	Mordon Ruddy: traditional hard cheese	
		Mordon Isle: semi soft continental	
		<i>All served with homemade chutney, frozen grapes, celery and crackers</i>	

TEA AND COFFEE

Pot of Tea	1.85	Espresso	1.70
Coffee – white black	2.10	Hot Chocolate	2.40
Latte	2.40	Hot Chocolate with whipped cream	2.65
Cappuccino	2.40	Liqueur Coffee	4.65

SUNDAY LUNCH

STARTER £4.75 | MAIN £9.50 | DESSERT £4.75
CHILDS STARTER £2.50 | CHILDS MAIN £4.50 | CHILDS DESSERT £2.50
SERVED EVERY SUNDAY | 12PM - 6PM

We offer a special 3 course Sunday lunch menu, which includes 4 roasts
Beef, Chicken, Pork and Lamb {£2.00 supplement}
All the above are served with fresh vegetables, mashed and roasted potatoes, parsnips and Yorkshire pudding

WINE LIST

WHITE

	175ML	250ML	BOTTLE
Viura, CAMPO NUEVO Navarra, Spain Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate.	4.05	5.05	13.00
Sauvignon Blanc, El Picador Central Valley, Chile Aromas of light summer green fruits and cut grass, light straw colour with green notes.	4.20	5.20	14.50
Pinot Grigio, Pure Venezie, Italy A wonderful pale straw colour the nose has hints of lime zest, waxed lemon and baked apple.	4.50	5.60	16.50
Chardonnay-Sémillon, Red Cliffs Victoria, Australia Fruit flavours of pear and custard apple on the palate. An attractive and fruity wine with good acidity.	4.50	5.60	16.50

ROSE

Cinsault Blush, Richelieu IGP Pays d’Oc, France A refreshing, dry blush wine from France with strawberry notes on the nose & the palate.	4.20	5.20	14.50
Zinfandel Rose, Route 66 California, USA Perfect for those who enjoy a sweeter rose, this has ripe & juicy flavours of watermelon and strawberry.	4.50	5.60	16.50

RED

	175ML	250ML	BOTTLE
Tempranillo, CAMPO NUEVO Navarra, Spain The palate is soft and well rounded and is smooth and medium to light bodied on the finish.	4.05	5.05	13.00
Merlot, El Picador Central Valley, Chile Dense, dark and purple-black, this packed with blackberry and ripe plum flavours with notes of mocha.	4.20	5.20	14.50
Shiraz-Cabernet, Red Cliffs Victoria, Australia Bright, vibrant red in colour with aromas of soft, cherry plum fruit and spicy nuances.	4.50	5.60	16.50
Pinot Noir ‘Lautarul’ Cramele Recas, Romania Beautiful flavours, almost syrupy in its concentration. Layers of complex black cherry and raspberry.	4.50	5.60	16.50

PROSECCO

Prosecco doc, pure veneto, italy The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes.			BOTTLE 20.50
il fresco, villa sandi 200ml veneto, italy An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers			5.80



SUPPLIED BY
HOUSE OF TOWNEND
FAMILY WINE MERCHANTS SINCE 1906

