



THE
NORTHUMBERLAND
ARMS

SHARERS

Sea Salt & Olive Oil Focaccia (V) 7⁹⁵
marinated olives, salted butter,
extra virgin olive oil & balsamic vinegar

Fish Platter 21⁹⁵
mini fishcakes, salt & chilli squid,
smoked salmon, prawn & crayfish cocktail

Garlic & Rosemary
Baked Camembert (V) 14⁹⁵
caramelised onion chutney, toasted
sourdough baguette

STARTERS

Winter Vegetable &
Lentil Soup (V, GFA) 6⁹⁵
toasted seeds, chilli oil, sourdough wedge
and salted butter

Pot Roast Beetroot, Hazelnut,
Fig & Blackberry Salad (VE, GF) 9⁹⁵
roasted beetroot, baby figs, blackberries,
bitter leaves & roasted hazelnuts

Black Pudding Scotch Egg 8⁹⁵
house pickles, brown butter hollandaise

Braised Ox Cheek Ravioli 14⁹⁵
caramelised onion ragu, pecorino
cheese & fresh truffle

Fresh White Crab &
Seared Cod Cheeks 13⁹⁵
curried velouté, pickled kohlrabi, sea herbs

Food Allergies and Intolerances

If you suffer from food allergies or
intolerances please speak to our staff
about your requirements before ordering.
Thank you.

Fried foods may be cooked in GM oil

CLASSICS

Steak Frites (GFA) 21⁹⁵
8oz bistro rump steak, fries, watercress
& shallot salad, garlic butter

THE
BLAGDON
FARM SHOP · BUTCHERY · BAKEHOUSE
Northumberland
Arms Burger (GFA) 16⁹⁵
100% aged Galloway beef from Blagdon
Farm, smoked bacon, cheddar, ketchup,
mustard, dill pickles, baby gem lettuce,
glazed brioche bun, fries

Game Pie (MAY CONTAIN SHOT) 17⁹⁵
fried cabbage & onions, hand cut chips
or creamy mash, homemade gravy

REDUCE THE MEAT
Plant Based Burger (VE) 15⁹⁵
Redefine meat burger, vegan
cheese, brioche-style bun,
tomato relish, fries & salad

Fish & Chips (GFA) 15⁹⁵/18⁹⁵
beer-battered haddock, hand-cut
chips, mushy peas, tartar sauce
& lemon

Pan-Fried Calves Liver (GFA) 16⁹⁵
creamy mash, cavolo nero, smoked
bacon & onion gravy, fresh chives

Crispy Chicken Schnitzel 16⁹⁵
breaded chicken breast, fried hens' egg,
garlic & parsley butter, truffle &
parmesan fries

- ____ (V) Vegetarian
- ____ (GFA) Gluten Free Adaptable
- ____ (VE) Vegan

À LA CARTE

10oz Rib-Eye (GFA) 29⁰⁰

10oz Sirloin (GFA) 27⁰⁰
both served with hand-cut chips, grilled
tomato & mushroom, beer-battered
onion rings, Caesar salad
Add: peppercorn sauce 3⁰⁰
blue cheese sauce 3⁰⁰
garlic butter 3⁰⁰

Venison Wellington 26⁹⁵
clapshot, sticky venison ragu, Jerusalem
artichoke, sweet pickled blackberries &
lemon thyme

Pan Roasted Chicken Breast 21⁹⁵
Tynedale cheddar croquettes, fried wing,
maple-smoked leeks, oyster mushrooms,
celeriac puree & roast chicken jus

Stuffed North Sea Turbot (GF) 32⁹⁵
roasted salsify puree, torched onions,
baby navets, razor clam, caper &
lemon butter sauce

Fillet of Beef & Ale
Braised Short Rib (GFA) 34⁹⁵
crispy potato gratin, truffled cauliflower
cheese, english carrot, mushroom
ketchup & crispy onions

Wild Mushroom, Potato,
Guinness Pie (VE) 19⁹⁵
hand-cut chips, roasted tenderstem
broccoli, herb gravy

SIDES

Beer-battered onion rings 4⁰⁰

Buttered greens 4⁰⁰

Creamy mash 4⁰⁰

Triple-cooked chips 4⁰⁰

Skin-on fries 4⁰⁰

Black truffle &
aged parmesan fries 5⁰⁰

Mixed salad 4⁰⁰

DESSERTS

Sticky Toffee Pudding (V) 7⁵⁰
salted caramel, vanilla ice cream,
cinder toffee

Spiced Plum & Apple
Crumble (V) 7⁹⁵
toasted almonds, thick vanilla custard
& ice cream

Orange & Passion Fruit
Cheesecake 8⁹⁵
white chocolate cremeux, crispy
meringue, blood orange sorbet

Dark Chocolate &
Pistachio Slice (GF) 9⁹⁵
amarena cherries & Chainbridge
honey ice cream

British Cheese Plate 12⁹⁵
grapes, walnuts, chutney & biscuits

Ice Creams/Sorbets (V) 5⁹⁵
see your server for today's flavours
Vegan ice cream available (VE)

PLEASE ASK FOR TODAY'S SPECIALS & FISH OF THE DAY

