



All our meat is locally sourced.  
We follow the ethos of handmade, local and seasonal – aiming for simple, proper food, at a decent price.  
Most of our food is produced from scratch right here in our kitchens

**FOOD IS SERVED TILL 9PM MONDAY TO THURSDAY and till 7pm FRIDAY TO SUNDAY**

**STARTERS & LIGHTER BITES:**

**Seasonal Soup**

handmade on the premises, served with chunks of artisan bread £3.95

**Black Pudding**

with chunky artisan bread, caramelized apple, crisped parma ham, melted mature cheddar cheese & mixed dressed leaves £4.95

**Scotch Eggs**

2 handmade scotch eggs, created using northumbrian pork and free range eggs, served with a pot of heinz baked beans £4.95

**SANDWICHES:**

ADD Chips to any Sandwich £1.95 – ADD a Fried Egg £0.50

**Mozzarella, Beef Tomato & Pesto Ciabatta (V)**

served with mixed leaves £5.95

**Fish Fingers Sarnie**

our own handmade fish fingers, whacked between two slices of artisan bread, served with mixed salad leaves and a pot of tartar sauce to finish it off £5.95

**Town Wall Sausage Fest**

pork & leek sausages, served on crusty artisan bread, with fresh cherry tomatoes £4.45

**Smoked Back Bacon Sandwich**

smoked back bacon, served on crusty artisan bread, with fresh cherry tomatoes £4.45

**The Butchers Feast**

british chicken fillet, The Town Wall sausage, smoked back bacon, pesto and melted mature cheddar cheese, served on crusty artisan bread with mixed leaves £6.95

**28 day aged Northumbrian Sirloin Steak Sarnie**

with caramelized onions & mixed leaves £7.95

continued over

## **BRUNCH (SERVED ALL DAY):**

### **Town Wall Breakfast**

2 Town Wall Sausages, 2 rashers of smoked back bacon, 2 fried eggs, heinz beans, grilled tomato, black pudding, mushrooms & plenty of toast and butter **£7.95**

### **Eggs Benedict**

english muffin, topped with parma ham, poached free range egg & handmade hollandaise sauce **£5.95**

## **TO SHARE:**

### **Chicken Sharing Platter**

handmade gotjons, chicken-popcorn and tender thighs - all with our spiced breadcrumbs served with chilli sauce, mayo, heinz baked beans and a pot of chips **£10.95**

### **Proper Pub Platter**

2 handmade scotch eggs, 2 handmade sausage rolls, a good chunk of local cheese, plenty of artisan bread, heinz baked beans and a pot of chips **£9.95**

### **Mixed Sharing Platter**

taking the best of our pub & chicken platters and hoying them together **£10.45**

ADD Extra Chips **£1.95**

## **GOURMET BURGER SELECTION**

All our burgers are served in an artisan bread roll with vine tomatoes, red onion, crispy salad & hand cut chips

ADD Cheese or Smoked Back Bacon to any Burger **£0.95**

ADD Homemade Beer Battered Onion Rings **£1.50**

### **8oz Butchers Burger**

our original gourmet burger with fresh herbs and local beef **£6.45**

### **Char Grilled Chicken Fillet Burger**

a succulent whole chicken fillet freshly flamed **£6.95**

### **Cajun Chicken Burger**

lightly coated with cajun spices served with a homemade tomato & coriander salsa **£7.50**

### **Spicy Bean Burger (V)**

five bean and fresh chilli patty **£6.95**

### **Venison Burger**

the Kangaroo Burger skipped off the menu for now - our Gourmet Venison burger is equally lean and virtually fat free **£6.95**

### **8oz Lamb & Mint Burger**

handmade chunky minced lamb burger infused with fresh mint and seasoning **£6.95**

### **Sun Blushed Tomato Mozzarella and Basil Beef Burger**

hand moulded with fresh basil, stringy mozzarella and the finest sun blushed tomato **£6.95**

### **Wild Boar Burger**

hand moulded and mouthwateringly moist **£6.95**

Please note all our Beef Burgers are handmade 100% Beef - as such they are served 'pink' continued over

## **SALADS & PASTA:**

### **Caesar Salad**

crispy parma ham, char grilled chicken fillet, handmade croutons,  
our own caesar dressing on cos lettuce leaves **£6.95**

### **Penne Arriabiata (V)**

tomato sauce, garlic, chilli & onion, served with garlic bread **£5.95**

ADD Chicken **£1.25**

### **Grilled Halloumi & Roast Veg. Salad**

with peppers, sun blushed tomatoes, garlic served on a bed of cous cous **£6.95**

## **MAINS:**

### **Chicken Supreme**

breast of chicken stuffed with mozzarella and sun dried tomatoes wrapped in  
parma ham served with roasted new potatoes and tomato & basil sauce **£7.95**

### **Homemade Moussaka**

layers of eggplant filled with spice lamb filling topped with a creamy bechamel sauce **£7.95**

### **Geordie Stew**

lashings of beef with chunky tatties, carrots, leek & swede  
finished of with a mighty mixed herb dumpling **£7.95**

### **Mixed Bean Chilli (V)**

served with basmati rice and a dollop of creme fraiche & tortilla chips **£6.45**

### **Beer Battered Haddock & Chips**

handmade extra-crispy batter, chips and mushy or garden peas, buttered bread and tartar sauce. **£8.95**

### **Town Wall Sausages & Mash**

pork & leek sausages served with homemade onion gravy and seasonal vegetables **£5.95**

### **Northumbrian Beef & Real Ale Pie**

locally brewed real ale and chunky beef pie - topped with mature cheddar cheese and a suet pastry top  
served with mash and seasonal vegetables **£7.45**

### **28 day aged, 8oz Northumbrian Ribeye Steak**

well hung and cooked to your liking, served with chips, mixed leaves, grilled beef tomatoes and mushrooms. **£11.95**

ADD Homemade Beer Battered Onion Rings **£1.50**

ADD: Creamy Garlic Sauce, Peppercorn Sauce or Hollandaise Sauce **£0.95**

continued over

## **KIDS MENU:**

All at £3.45

Penne Pasta with Tomato and Onion Sauce

Handmade Fish Fingers, Peas & Chips

Handmade Pork Sausage, Heinz Beans & Chips

Handmade British Chicken Goujons, Heinz Beans & Chips

## **PUDDINGS ....ALL AT £4.50**

Most of the puddings are made right here fresh in the kitchens

**Burnt Northumbrian Cream**

the original Creme Brulee stolen by the  
French - reclaimed by the Geordies

**Triple Chocolate Brownie**

served with a scoop of Doddingtons Ice Cream

**Sticky Toffee Pudding**

served with custard or a scoop of Doddingtons Ice Cream

**Apple Crumble & Custard**

freshly baked apples with a delicate crumble crust

Please advise your server of any food allergies or intolerances - food is prepared in a kitchen where nuts are used.  
Given notice, we can usually cater to specific requirements for Gluten and Wheat allergies.