DIAMOND CIRCLE MENU

For those lucky enough to be over 60

AVAILABLE MONDAY TO SATURDAY 12.00pm – 9.00pm IT'S THE SAME GREAT QUALITY FOOD JUST A SMALLER PORTION SIZE!

Starters

Geordie Bakers Garlic Bread (V) (add Mature cheddar cheese £1)

Classic Warming Homemade Soup of the Day (V) (GF) Wedges of Geordie Bakers bread

> **Locally Sourced Black Pudding** Cream, brandy & pink peppercorn sauce

Traditional Prawn Cocktail (GF) Mixed leaves & brandy twisted marie rose sauce

Main Courses

"Great British" Fish n Chips (GF) Brown Ale beer battered locally sourced cod, mushy peas, twice cooked chips & homemade tartare sauce.

Traditional Mince & Leek Pudding (GF no dumpling) Served with seasonal vegetables and creamy mash

Homemade Braised Northumbrian Beef and Ale Pie

Succulent beef & cask ale, topped with short crust pastry, served with seasonal vegetables and creamy mash or chips

Own Recipe Sausages & Mash Served with seasonal vegetables & rich gravy

Thai Cod & Prawn Fishcake (GF)

Mixed leaves & sweet chilli dipping sauce & twice cooked chips

Breaded Wholetail Scampi & Homemade Tartare Sauce Twice cooked chips & mushy peas

Traditional Cheese Burger Burger made with Northumbrian beef topped with mature cheddar. served in a "Geordie Bakers" bun with house slaw, Toon ale battered onion rings & twice cooked chips

Black Pudding & Smokey Bacon Salad Crispy black pudding & smoked bacon with mixed dressed leaves

> Stir Fry Vegetables in Sweet Chilli Sauce (V) Served with Basmati Rice

Mushroom & Stilton & Pepper Pot (GF) (V) Mushrooms sautéed with cream, brandy, pink peppercorn & topped with stilton Served with twice cooked chips

The Finishing Touch Desert

Vanilla Ice Cream Topped with Strawberry, Chocolate or Toffee Sauce

Homemade Sticky Toffee Pudding with Cream or Ice Cream

Chef's Dessert of the Day with Cream or Ice Cream

Or replace Dessert with Tea or Coffee Desserts from our main menu (£2 Supplement)

Main Course Only £6 Two Courses £9 Three Course £12

