

Welcome to Beadnell Kitchen here on the Northumberland Coast.  
Northumberland is full of amazing food heritage, quality ingredients and top producers.

From the freshest fish and shellfish, the best meat from local farms, heritage potatoes, smoked salmon and Kippers, to craft beers and sprits, charcuterie and cold pressed rapeseed oil.

We aim to showcase the best that the season has to offer.

Happy Eating & Drinking

Chris Dodds - Head Chef

### **Snacks (For 2 to Share)**

Warm Rosemary Focaccia Bread, Garlic & Herb Dipping Oil (ve) | 6.5

Alnwick Bread & Roses Sourdough, Whipped Butter | 7.5

Nocellara Olives, Extra Virgin Olive Oil, Lemon (ve) (gf) | 5.5

Smoked Almonds (ve) (n) | 5.5

### **Starters**

Butternut Squash Risotto, Seared Scottish King Scallops & Crispy Sage (gf) | 16

Merguez Sausage Scotch Egg, Freekeh and Chickpea Salad & Harissa Dressing | 12.5

Tuna Tartare, Cucumber Kimchi, Sesame, Avocado & Crispy Noodles (gf) | 14

White Onion Velouté, Crispy Shallots, Caramelised Onion, Chive Oil (v) | 9.5

Doddington Farm Cheese Souffle, Pickled Walnut & Chive (v) (n) | 11.5

King Prawns, Nduja and Roasted Garlic Butter, Toasted Sourdough & Charred Lime\* | 15

Mixed Game Terrine, Chutney, Celeriac Remoulade & Crusty Bread\* | 12

Wild Mushroom and Horseradish Labneh on Toasted Sourdough\* (v) | 10

Home Cured Pastrami Salmon, Sauerkraut & Dill Pickle Dressing, Rye Bread\* | 13.5

(gf\*) Can be made Gluten Free, please inform your server

**(v) Please ask about our Vegan Menu**

**Restaurant Opening Hours Breakfast 0800 – 10.30 Lunch 1200 - 1530 Dinner 1700 – 2100**

**100% of tips go to our staff.**

Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.

A discretionary 10% service charge will be added to your final bill.

## Main Courses

Poached Plaice, Dill Mash, Edamame, Roasted Cauliflower & Meuniere Sauce (gf) | 26.5

Pan Roasted Salmon, Sea Herbs, Spinach Caper, Potato Parmentier, Crispy Whitebait | 25

Northumbrian Venison Haunch Steak, Sticky Red Cabbage, Haggis Bonbon,  
Chestnut & Smoked Bacon Dressing | 27

10oz Himalayan Salt Aged Sirloin Steak, French Fries & Peppercorn Sauce (gf) | 38

Shepherd's Pie, Tenderstem Broccoli and Rich Red Wine Gravy (gf) | 22.5

Roasted Garlic and Parsley Arancini, Wild Mushroom Cream, & Caramelised Onion (ve) | 19

Braised Northumbrian Ox Cheek, Smoked Mashed Potato, Beef Fat Carrot, Lovage Emulsion,  
Buttered Kale, Bone Marrow Crumb | 26

Free Range Chicken Kiev, Chorizo, Peas, Potato, Baby Gem & Tarragon | 22.5

Quorn and Root Vegetable Shepherd's Pie, Topped with Roasted Garlic Mash (gf) (ve) | 18.5

Beadnell Towers Burger, Blue Cheese, Pickled Pink Onions, Smoked Bacon,  
Brioche Bun, Fries | 19.5

Our Famous North Sea Haddock in Crispy Alnwick Ale Beer Batter, Chipped Potatoes,  
Crushed Peas, Chip Shop Curry Sauce, Tartare Sauce\* | 21.5

## Sides

Triple Cooked Chips (gf) (ve) | 5.5

Charred Tenderstem Broccoli, Pesto (gf) (v) | 5.5

House Seasoned French Fries (gf) (ve) | 5

Truffle & Parmesan Fries with Truffle Mayonnaise | 7.5

Roasted Garlic Mash (gf) (v) | 5.5

Celeriac and Truffle Gratin (v) | 6

Crispy Roast Parsnip, Parsley and Chive Crumb (v) | 4.5

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## Desserts

Baked Rice Pudding, Alnwick Sloe Gin, Blackberries (gf) (v) | 10

Dark Chocolate, Alnwick Rum Mousse, Honeycomb, Lime curd, Brownie and Orange | 12

Autumn Fruit Pavlova, Mascarpone Cream and Chain Bridge Farm Honey (gf) (v) | 10

Sticky Toffee Pudding, Butterscotch Sauce, Caramelised Banana\* | 9

Baileys Cremeux, Dark Chocolate Sauce & Chocolate Crumb (gf) (v) | 12

Pumpkin Spiced Bread Pudding, Caramelised Pecan Sauce and Whipped Cream (v) | 10

Cheese Board - 3 Specially Selected Cheeses with Pickles, Grapes & Crackers\* (v) | 14

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