



**BEADNELL
TOWERS
& KITCHEN**

Dinner Menu

Sharing Snacks

Warm Rosemary Focaccia Bread, Garlic & Herb Dipping Oil (ve) | 7.5

Alnwick Bread & Roses Sourdough, Whipped Butter (v) | 7.5

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

Smoked Almonds (ve) (n) (gf) | 5.5

Wild Mushroom & Truffle Arancini with Truffle Mayonnaise (v) | 6

Small Plates

Seared King Scallops,

Doreen's Black Pudding, Pea Puree & Crispy Parma Ham (gf) | 16

Black Pudding Scotch Egg, Broon Sauce | 12.5

Smoked Scottish Mackerel Rillettes,

Toasted Five Grain Bread & Caper and Lemon Salsa (gf*) | 14

Creamy Celeriac Soup,

Apple, Sourdough Croutons & Crémé Fraîché (v) (gf*) | 9.5

Doddington Cheese Souffle,

Pickled Walnut & Chive (v) (n) | 11.5

Sauteed King Prawns,

Nduja and Roasted Garlic Butter, Toasted Sourdough & Charred Lime (gf*) | 15

Coarse Country Pate,

Apple and Ale Chutney, Cornichons & Toast (gf*) | 12

Wild Mushroom and Horseradish Labneh on Toasted Sourdough (v) (gf*) | 10.5

Smoked Trout,

Trout Roe, Cream Cheese, Dill, Pickled Vegetables & Scandinavian Crispbread (gf*) | 14

(gf*) Can Be Made Gluten Free, Please Inform Your Server

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

100% of tips go to our staff | A discretionary 10% service charge will be added to your final bill.

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.



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Dinner Menu

Large Plates

Miso Glazed Cod Loin, Squash Puree, Sesame & Soy Pak Choi (gf) | 24.5

Pan Roasted Salmon, Sea Herbs, Spinach, Capers and Potato Parmentier,
Crispy Smoked Salmon Fishcake & Hollandaise Sauce | 25

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

Himalayan Salt Aged Sirloin Steak, Roasted Bone Marrow Butter, Caesar Salad,
French Fries & Peppercorn Sauce (gf*) | 38

Northumbrian Steak & Alnwick Ale Pie, Mash & Greens | 21.5

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

Braised Ox Cheek, Creamy Mashed Potato, Beef Fat Carrot,
Bone Marrow Crumb, Bourguignon Sauce (gf*) | 26

Confit Yorkshire Free Range Duck Leg, Lyonnaise Potatoes,
Spinach & Griottines Cherries (gf) | 28

Beetroot Risotto, Crumbled Goats Cheese & Crispy Kale (v) (gf) | 18

Beadnell Towers Burger, Monterey Jack Cheese, Baby Gem, Smoked Bacon, Ketchup,
American Mustard, Dill Pickles, Brioche Bun, Served With Fries | 19.5

Our Famous North Sea Haddock in Crispy Alnwick Ale Beer Batter, Triple Cooked Wooler Chips,
Crushed Minted Peas, Chip Shop Curry Sauce, Tartare Sauce (gf*) | 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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