



BAILIFFGATE HOTEL

DAY

MENU

Served 11am - 5.30pm

MAINS

Homemade crumpet, pork and leek sausage, sautéed mushrooms,
grain mustard cream, fried duck egg £14

Moule et frites - with a choice of garlic and white wine,
harissa or Provençale sauce £24

Homemade hash browns, slow cooked brisket, Monterey Jack cheese,
crispy poached egg £15

Caster kipper hash, spinach, crispy onions, toasted sourdough £14

Smoked bacon ciabatta, caramelised plum tomatoes, English brie £14

Fried onion bread, sauerkraut, fried eggs, smoked bacon, chilli oil £12
replace bacon with wild mushrooms

Freshly picked Craster crab, paprika and chive mayonnaise, wholemeal bloomer £12

Bailiffgate Burger: 2x 6oz patties, bacon jam, cheese, pickles, pastrami,
beer sourdough bun, seasoned fries £19

Homemade soup of the day, sourdough £7

Flatiron steak, fries, roasted plum tomato, watercress salad,
sautéed chestnut mushrooms £22

Tempura cod fillet, homemade mushy peas, hand cut chips, tartare sauce, lemon £18

Twice baked goat's cheese soufflé, leek and black truffle fondue £13

Lindisfarne oysters, shallot vinegar, piquant sauce, tobasco x6 £22 | x12 £42 | £4 each

TO FINISH

Sea buckthorn cheesecake, ginger curmb, cardamon merignue £8

Warm treacle tart, lemon curd, lime ice cream £7

Dark chocolate and raspberry mousse, white chocolate sorbet £8

Locally sourced cheese and biscuits, caramelised onion chutney, grapes, quince jelly £13

Hot sticky toffee pudding, miso caramel, date and banana ice cream £8

ADDITIONAL INFORMATION

Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. Vegetarian

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.