



Motte & Bailey

Dinner Menu

LOCAL, FRESH, SEASONAL

We proudly support local farmers and artisans whenever possible, partnering with carefully selected local talent to bring you authentic regional flavours.

MEET OUR SUPPLIERS

Northumberland Estates

Proudly rooted in centuries of tradition, Northumberland Estates' Game offers some of the finest wild game. Managed with a deep commitment to conservation and countryside stewardship, Northumbrian game is sustainably harvested from moorlands, woodlands, and farmland.

George Tate Honey

George is a local honey producer, best known for harvesting honey from the hives he keeps in Hulne Park. A lifelong resident of Alnwick, George has spent his career working for Northumberland Estates and has a deep connection to the local landscape. From his carefully tended hives, he produces exceptional flower honey, flower honeycomb, and heather honey. With limited production, we are fortunate to be one of the few suppliers of his truly unique and delicious honey.

Warren Butterworth's Butchers

Founded by Northumbrian Farmer, Warren Butterworth, the team are committed to purchasing meat and poultry from carefully selected local farmers, producers and suppliers.

Ringtons Tea

The Ringtons story dates back to 1907, when founder Samuel Smith OBE began selling tea from a horse and cart in Newcastle upon Tyne. Today, Ringtons remains a family business in its fifth generation, with tea still at its heart.

Frank Round

A trusted name in fresh, locally sourced seafood. Known for quality, expertise, and a proud heritage in the North East's fishing community, supporting local restaurants with the freshest daily catch.

Market Place Butchers

A traditional butcher's shop located in Alnwick's Market Place, right in the heart of the town centre. Renowned for their locally sourced meat and playful use of local puns when naming their sausages, they bring both quality and character to everything they produce. Their sausages are the star of the show at our breakfast table.

DINNER MENU

APPETISERS

Artisan breads, olive oil, balsamic £4.50

TO START

Roast halibut, spinach and caper mousse, Oscietra Caviar and chive essence, smoked Maldon £19

Mulligatawny of mussels, curried velouté, roast garlic and saffron aioli £10

Slow cooked confit chicken terrine, black truffle, tarragon, sourdough crouton, yuzu mayo £10

Avocado and spinach salad, chilli oil, pickled fennel, toasted pine nuts, goats cheese fondant, rye (V) £9

Bailiffgate soup of the day, crusty sourdough (V) £7

MAINS

Pan fried brill, slow braised oxtail, beef jus, shiitake mushroom fricassee £28

Roast duck breast, confit leg, Roscoff onions, crispy skin, Salardaise potatoes £30

Pork tenderloin, belly, harissa cream, wafers, caramelised apple puree £25

Bailiffgate burger, sourdough bun, chilli jam, crisp pancetta, Monterey Jack cheese, our own burger sauce, fries £18

Hand rolled pappardelle, wild mushrooms, crispy poached duck egg, freshly grated truffle, parmesan (V) £22

Beer battered cod, hand cut chips, Bailiffgate mushy peas, tartare sauce, lemon £19

Shetland mussels, cream, garlic, parsley lemon £18

FROM THE GRILL

All our steaks are cut from locally sourced beef and come with triple cooked chips, roast plum tomato, field mushroom, watercress salad

10oz rib-eye £36

10oz sirloin £36

8oz fillet £40

8oz rump steak £25

32oz Cote de Beouf serves 2 £80

(Best cooked medium rare – please allow 20 minutes. Cooked on the bone and chef-carved)

Choice of sauces: Café de Paris butter, Chimichurri, peppercorn or Béarnaise £3.50

SIDES – £5 EACH

Braised Roscoff onions, creamy herb sauce,
roast garlic, cheese glaze

Crushed new potatoes, chimichurri crispy onions

Hand cut chips, rosemary and parmesan

Tender stem broccoli, chilli, sesame

Fries

Buttered seasonal vegetables

[V] Vegetarian – 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. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

