



Starters

Spiced carrot soup, coriander dumpling, curried riata, warm baked bread	£4.80
Slow cooked duck & potato terrine, braised red cabbage chutney, toasted brioche	£6.25
Home cured salmon gravalax, celeriac remoulade, caper berries, toasted walnut bread	£6.50
Roasted squash & mixed beetroot salad, goats cheese & balsamic	£5.95
Crab & smoked haddock fish cake, crab & spinach nagé	£6.25
Pan fried pigeon breast, fondant potato, petit pois a la Française	£6.50
King prawns cooked in garlic & white wine, sunblush tomato & parmesan cheese bread	£6.25
Mixed olives, sunblush tomatoes & caper berries	£4.50
Home made bread, olive oil & balsamic vinegar	£3.95

Tapas - Ideal for sharing 4 Dishes - £17.95 6 Dishes - £24.95

Pan fried garlic king prawns	Stuffed sweet peppers with cream cheese
Devilled whitebait, parsley mayo	Sautéed chorizo & potatoes in a tomato sauce
Spicy belly pork in a tomato sauce	Deep fried jalapeños stuffed with cream cheese
Hot & spicy chicken wings	Grilled black pudding with tomato & basil
Beer battered halloumi cheese served with onion relish	Fish goujons & garlic mayo
Cheese & onion tortilla	A selection of mixed olives
Home made bread, olive oil & balsamic vinegar	Chicken, chorizo & seafood paella
Garlic chicken	Cheese tortellini with a herb and rocket pesto

Main Courses

Black sheep beer battered North Sea cod, fat chips, minted mushy peas	£11.95
Pan fried pheasant breast, chicken ballotine, creamed potato, black trumpet mushrooms, roasted shallots	£17.95
Slow cooked daube of beef, croquette potatoes, Doreen black pudding, confit carrots & pea textures	£16.95
Trio of pork, pork wellington, belly pork, black pudding fritter, dauphinoise potatoes, sautéed spinach, redcurrant jus	£17.50
Pan fried hallibut, king prawns, mussels, samphire, saffron potatoes, hollandaise sauce	£19.95
Tournedos of salmon, watercress veloute, lobster tortellini, paysanne of vegetables	£17.95
Duo of lamb, rump of lamb, lamb cutlets, baby goats cheese sage & redcurrant crust, French beans, Pommes Anna	£17.50
Asian spiced Gressingham duck breast, infused plums, sweet potatoes, lotus root, braised red cabbage	£16.95
Chicken bearnaise, parmesan & rocket salad, french fries	£12.95

Vegetarian

Potato gnocchi, wild mushroom, tomato sauce, parmesan & rocket	£10.95
Spicy bean burger, cheese, relish, garnish & fries	£10.95
Mixed wild mushroom and fresh truffle risotto, aubergine purée & parmesan cheese	£11.95
Coriander & herb pancake, creamed wild mushrooms, parmesan cream sauce, chargrilled courgette & sweet potatoes	£11.95

Grill (Locally sourced County Durham beef)

8oz classic steak burger, cheese, garnish, relish & fries	£11.95
8oz sirloin steak, slow roast tomato, flat mushroom, house salad & fat chips	£18.95
10oz rib eye steak, slow roast tomato, flat mushroom, house salad & fat chips	£19.95

Sauces

Madeira, peppercorn, wild mushroom, Dijon, bearnaise	£2.50
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Side Orders

Basket of fat chips & garlic mayonnaise	£2.95	Buttered carrots & peas	£2.50
Basket of French fries & garlic mayonnaise	£2.95	Creamed mashed potato	£2.50
Beer battered onion rings & garlic mayonnaise	£2.95	House salad	£2.50
Parmesan, rocket & sunblush tomato salad	£2.50	Braised red cabbage	£2.50

Bailey's Sunday Lunch
Served every Sunday between 12pm & 8.00pm
A choice of meats with all the trimmings
One Course - £9.95 Two Courses - £13.45 Three Courses - £16.95
See Reception to book a table or call 0191 378 3780

We aim to use local produce from within 20 miles of the Hotel.
 If you have any special dietary requirements please tell a member of staff.