The Honest Lawyer Hotel

ALL DAY MENU

BAILEY'S

BAR & RESTAURANT

Please place your order at the bar

Telephone:
0191 378 3780
www.honestlawyerhotel.com
enquiries@honestlawyerhotel.co.uk

Croxdale Bridge, Croxdale, Durham, DH1 3SP

Starters 12-9.30pm

Home made soup of the day, warm baked bread	£4.95
Mixed vegetable mezza board & flat bread	£6.50
(Carrot salad, baba ganoush, feta salad, hummus, stuffed peppers, breaded halloumi & falafel)	
Chicken terrine & Caesar salad & crisp pancetta, anchovies, parmesan & garlic bread	£6.50
Lamb kofta kebabs, tzatziki, feta & red onion salad, jalapeños & tortillas	£6.50
Classic oak smoked salmon, celeriac remoulade, soft boiled hen's egg, capers & home made bread	£7.25
Aromatic duck wraps, spring onion, cucumber & hoi sin sauce	£6.50
Vegan aromatic duck wraps, spring onion, cucumber & hoi sin sauce	£6.50
Thai spiced fish cakes, oriental salad & plum sauce	£6.25
Home baked bread, olive oil & balsamic vinegar, olive tapernade	£4.95
Mixed olives, sunblush tomatoes & caper berries	£4.95

Main Courses 12-9.30 pm

North Sea beer battered haddock, fat chips, minted mushy peas	£12.95
Chicken béarnaise, parmesan & rocket salad, fries & béarnaise sauce	£14.95
Thai green chicken curry, bento box, duck spring roll, tempura prawns, jasmine rice	£16.95
Roast rump of lamb, fondant potatoes, wild garlic & onion purée, petit pois à La Française	£19.50
6oz fillet of beef with mushrooms, dauphinoise potatoes, french black pudding & sweet sticky shallots	£24.95
Open fish pie with lobster thermadore, creamed mashed potatoes & parmesan	£18.95
Pan fried sea bass, king prawns, mixed bean and vegetable cassoulet, beetroot parisienne potatoes	£18.95
Trio of pork, dauphinoise potatoes, braised red cabbage, spiced apple sauce	£17.50
Pan fried duck breast, braised lentils, pancetta, fondant potatoes, blue cheese stuffed figs	£19.50

Vegetarian 12-9.30 pm

Spicy bean burger, cheese, relish, garnish & fries	£12.95
Tomato & wild mushroom risotto , goats cheese balls	£12.95
Coriander & herb pancake, creamed wild mushroom, parmesan creamed sauce, chargrilled courgette	£12.95

Bailey's Sunday Lunch - Served every Sunday between 12pm & 8.00pm
A choice of meats with all the trimmings
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.

Grill (Locally sourced County Durham beef)

8oz classic steak burger, cheese, garnish, relish & fries	£12.95
8oz sirloin steak, slow roast tomato, flat mushroom, house salad & fat chips	£20.95
10oz rib eye steak, slow roast tomato, flat mushroom, house salad & fat chips	£23.95
6oz fillet steak, slow roast tomato, flat mushroom, house salad & fat chips	£24.95
18oz Côte de boeuf (prime rib of beef on the bone) & pommes pont neuf with tarragon & mushroom butter, slow roasted tomato, flat cap mushroom & house salad.	£29.50

Sauces

Madeira, peppercorn, wild mushroom, Dijon, Béarnaise	£2.95

Sides 12-9.30pm

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

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

Served Monday - Friday only

Breaded whitebait, parsley mayo	Garlic chicken
Falafel, feta & carrot salad	Stuffed sweet red pepper with green chillies
Garlic prawns	Boudin noir (French black pudding)
Sautéed chorizo & potatoes in a tomato sauce	Mixed olives & sunblush tomatoes
Deep fried jalapeños	Salted chilli squid, garlic mayo
Sticky pork ribs	Chicken pop corn & BBQ sauce
Hot "n" spicy chicken wings	Hummus & pitta
Fish goujons & garlic mayo	Spiced lamb kofta

House Favourites 12-5 pm

Steak ciabatta, Lyonnaise onions, French mustard mayo, fat chips	£9.95
Posh fish finger sandwich, tartar sauce, rocket & fat chips	£9.95
Breaded Whitby scampi, garden peas, fat chips & tartar sauce	£9.95
Home made lasagne, garlic bread & house salad	£9.95
Bacon and mushroom tortellini carbonara, parmesan & rocket salad, garlic bread	£9.95
Fish goujons, fat chips & mushy peas	£9.95
Pie of the day served with creamed mashed potato, minted mushy peas & gravy	£12.95
(Please ask a member of staff for todays selection)	

Desserts £5.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Raspberry cheesecake, granola, raspberry purée, raspberry & sorrel sorbet
Glazed lemon tart, vanilla mascarpone & popping candy
White chocolate panacotta, salted caramel ice cream, honeycomb,
chocolate brownie, chocolate soil
Selection of mixed ice cream
Dark chocolate, griottine morello cherry brownie, pistachio ice cream

Neil & Carols Parlour Made Cheeses, Sedgefield, Co. Durham £7.95

With celery, balsamic onions, home made bread, biscuits & chutney
All cheeses are suitable for vegetarians

Mordon Blue - 2012 British Cheese Awards Medal winner, 2013 Great Taste Awards - 2 gold stars
A hand made blue veined soft cheese with a buttery flavour and creamy texture with an aromatic tang. This cheese will also develop a stronger flavour over time if preferred.

Durham Camembert
A hand made soft surface mould ripened cheese made to a Camembert recipe, but with a mild flavour which develops over time.

Farmhouse White (unpasteurised)
A hand made traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild, creamy flavour and a slightly crumbly texture. This cheese is ripened in the same store as Mordon Blue and develops a lovely natural rind.

Mordon Ruddy (unpasteurised)
A traditional hard farmhouse style cheese with a slightly nutty/butterscotch flavour and a deep red colour. This cheese is cloth bound and matured for up to 6 months to achieve a fuller flavour.

Mordon Isle - 2015 British Cheese Awards Bronze Medal for Best New British Cheese
A semi-soft, continental style cheese with a mild flavour and a sweet aroma. Rubbed with cold pressed rapeseed oil and matured for 2 months.

Coffee

Cappuccino, Latte, Mocha, Espresso, Americano, Hot Chocolate, Speciality Teas

Full Afternoon Tea £19.95 per person

Why not try a full afternoon tea with a glass of Prosecco £4.95 (extra)

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