



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

Pulled ham & fresh pea soup, warm baked bread	£4.60
Corned beef hash cake, Doreen's black pudding, sweet brown sauce, fried hen's egg	£6.25
½ dozen garlic king prawns, served with chargrilled jalapeño chilli & cheddar bread	£6.25
Pressed chicken and Parma ham terrine, chicken & sweetcorn fritter, spicy sweetcorn relish, walnut bread	£5.95
Slow cooked chicken tikka, arctic flat bread, yoghurt & mint dressing, coriander & onion salad	£5.95
French black pudding, potato, vegetables à la grecque salad with deep fried goat's cheese balls	£5.75
Baked queen scallops, pancetta lardons & leeks in a cream fish sauce with a brioche parmesan cheese & herb crumb	£6.25
Tear & share bread, olive oil & balsamic vinegar	£3.50
Mixed olives, sun blush tomatoes & caper berries	£3.95
Pizza style garlic bread	£3.95

Main Courses 12-9.30 pm

Black Sheep beer battered North Sea cod, fat chips, minted mushy peas	£11.95
Smoked haddock & salmon fish cakes, sautéed spinach, parsley cream sauce & fries	£12.95
Pork, apricot & brandy sausage & mash, Doreen's black pudding, soft poached egg & caramelised onion gravy	£11.95
Pan fried corn fed chicken breast, pancetta & sage risotto, parmesan cheese & truffle oil	£15.25
Assiette of duck, Cumberland sauce, orange & marmalade confit carrots (duck leg, duck thigh, duck breast, duck sausage & duck egg)	£17.95
Grilled smoked cod loin on a mixed paella with king prawns, chicken, chorizo & mussels	£14.50
Trio of lamb, roast rump of lamb, lamb cutlet, haggis & oatmeal spring roll, dauphonoise potatoes, whisky & honey sauce	£18.95
Slow cooked suckling pig, hot & sour broth, pancetta apple & sage stuffing, shitaki mushrooms & spinach, creamed parsley mash	£16.50
Crispy pan fried salmon, pea & watercress risotto, deep fried king prawns, parmesan cheese	£16.95
Pan fried seabass, king prawn & clam chowder, tender stem broccoli, creamed mashed potato	£15.95
Spicy bean burger, cheese, relish, garnish & French fries	£10.95
Coriander & herb pancake, creamed wild mushrooms, parmesan cream sauce, chargrilled courgette & sweet potato	£10.95
Mixed vegetable and wild mushroom risotto, parmesan cheese, soft poached egg & truffle oil	£10.95

Grill (Locally sourced County Durham beef)

8oz classic steak burger, garnish, cheese, 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	£2.50
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Sides 12-9.30pm

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

Tapas - Ideal for sharing

Pan fried garlic king prawns
Devilled whitebait, parsley mayo
Garlic chicken
Hot & spicy chicken wings
Fish goujons & garlic mayo
Cheese & onion tortilla
Tear & share bread, olive oil
& balsamic vinegar

4 Dishes - £15.95 6 Dishes - £22.95

Stuffed sweet peppers with feta & cream cheese
Sautéed chorizo & potatoes in a tomato sauce
Deep fried jalapeños stuffed with cream cheese
Grilled black pudding with tomato & basil
Beer battered halloumi cheese served with onion relish
Catalan mixed olives & houmous with jalapeño bread

House Favourites 12-5 pm

Steak ciabatta, Lyonnaise onions, French mustard mayo, fat chips	£8.95
Posh fish finger sandwich, tartar sauce, rocket & fat chips	£8.95
Breaded Whitby scampi, garden peas, fat chips & tartar sauce	£8.95
Bacon loin & fried egg with fat chips & salad	£9.95
Homemade lasagne, garlic bread & house salad	£8.95
Bacon and mushroom tortellini carbonara, parmesan & rocket salad, garlic bread	£10.25
Smoked haddock & salmon fish cakes, house salad, fries & chilli mayo	£12.95
Fish goujons, fat chips & mushy peas	£9.95
Chicken fajitas, sour cream, guacamole, cheddar cheese, jalapeños, salsa & tortillas	£12.95

Desserts

£5.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Banoffee tart, banana ice cream, toffee popcorn

Raspberry & ginger crème brûlée

Pecan & toffee tart, honey ice cream (Gluten free)

Trio of chocolate

Chocolate hazelnut brownie

Chocolate mousse

Chocolate ice cream

Knickerbocker glory (*contains nuts*)

Strawberry, pistachio & vanilla ice cream layered with crushed meringue, mixed berries topped with cream, marshmallow, popcorn chocolate sauce

Selection of cheese, biscuits & chutney

£6.95

Oak Smoked Northumberland Cheese

Award winning cheese, this sensational cheese is slowly oak-smoked over four days to impart a full yet delicate flavour, which grows richer on the palate, with a smooth, long-lasting finish. A perfect balance between cheese and smoke.

Ribblesdale Goat's Cheese

An outstanding blue cheese: creamy yet tangy, Ribblesdale Blue Goat's Cheese is made with pasteurised milk. **Suitable for vegetarians.**

Jervalux Blue

This Wensleydale cheese is still handcrafted, to a time-honoured recipe, using milk from local farms, where the cows graze the sweet limestone meadows that are rich in wild flowers, herbs and grasses. It is this herbage that gives the milk, and hence the cheese, its special dales flavour. 'Great taste gold award 2010'.

Durham Camembert - From *Parlour Made cheese, Sedgefield*

A soft surface, ripened, creamy cheese with white coat and full flavour made with pasteurised milk from the farm's herd. **Suitable for vegetarians.**

Farmhouse White - From *Parlour Made cheese, Sedgefield*

A hard cheese with mild flavour and slightly crumbly texture, made with unpasteurised milk from the farm's herd. **Suitable for vegetarians.**

Coffee

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

Full Afternoon Tea

£14.95
per person

Why not try a full afternoon tea with a glass of Prosecco £3.95 (extra)

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.