

BONBAR

Sample Menu

1 course £13.50 2 courses £16.50 3 courses £20.00

Children half price

-----*PICK ME UPS*-----

APEROL SPRITZ £6.50

Aperol, Prosecco, soda top, orange wedge

SUGAR SNAP DAISY £6.00

Sugar snap infused vodka, lime, mint & soda

FRUIT PASTEL GIMLET £6.00

Tanqueray gin, fruit pastel reduction, hopped bitters

-----*LIGHT BITES*-----

FRESH FOCACCIA BREAD £1.50

Salted butter

MARINATED OLIVES £3.50

HOMEMADE SPICED NUTS £3.00

-----*STARTERS*-----

**HAGGIS & BLACK PUDDING
LOLLIPOPS**

Honey, mustard & whisky dip

**HOMEMADE
SAUSAGE ROLLS**

Piccalilli & Hp sauce

**BEETROOT, HOME CURED SALMON,
AVOCADO PATE**

Citrus salad

CHICKEN LIVER PARFAIT

Plum orange chutney, crispy toast

**CELERIAC, WATERCRESS & PARSLEY
SOUP (V)**

Celeriac chips & focaccia

-----*MAINS*-----

**ROAST NORTHUMBERLAND
AGED SIRLOIN OF BEEF**

(£1 supplement)

TRIO OF MEATS

(£4 supplement)

SPINACH FILO PIE (V)

ROAST LOIN OF LAMB

Slow cooked shoulder

Homemade mint sauce

HALF ROAST CHICKEN

Pork & herb stuffing

Mini Cumberland sausage

Served with

Goose fat roast potatoes, maple syrup & wholegrain mustard roasted vegetables
Savoy Cabbage with pancetta, creamy mash, homemade Yorkshires & proper gravy

-----*DESSERTS*-----

CARAMELISED APPLE TART

Crème anglaise

LIME BERRY INFUSED

CREAMS

Homemade biscotti

RICE PUDDING

Dollop of homemade jam

**CHOCOLATE & BEETROOT
BROWNIES**

Chantilly cream

STICKY TOFFEE PUDDING

Salted caramel sauce

All our food is homemade and prepared with the utmost care in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients.

If you have an allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask your server.