
LAIRDS HOUSE

***THIS IS A SAMPLE MENU AND
SUBJECT TO SEASONAL AND WEEKLY CHANGE***

STARTERS & SMALL PLATES

Black Pudding Bon Bon's 7
with peppercorn sauce & pancetta crumbs

Crayfish Cocktail 9
with marie rose sauce

Ham Hock Terrine 9
*with crostini, onion chutney & mustard
mayo*

Salt & Pepper Chilli Chicken 9
with chipotle mayo

Chef's Soup of the Day 7
served with bread & butter

MAIN COURSES

10oz Ribeye Steak 25
*confi tomato, grilled mushroom, chips &
peppercorn sauce*

Oven Roasted Supreme of Chicken 18
*braised leeks, truffle mash
& peppercorn sauce*

Braised Lamb Leg & Shoulder 24
*with lamb shoulder bonbon, vichy carrot,
potato fondant & red wine jus*

Aberdeen Angus Burger 16
pancetta jam, cheese, fries & slaw

Confit Belly Pork 19
*duchess potato, parsnip puree, roasted apple,
charred hispi cabbage, cider jus*

Pan Haggerty (v) 18
*with herb hollandaise, tenderstem brocolli
& asparagus*

Vegan Steak (vg) 20
confit tomato, grilled mushrooms & Chips

Fish & Chips 17
with peas & tartare sauce

DESSERT

Crème Brûlée 8
ask about todays selection

Bakewell Tart 7
with pavlova icecream

Sticky Toffee Pudding 8
with vanilla ice cream

Chocolate Brownie 8
with vanilla ice cream

Dark Chocolate & Hazelnut Pudding 8 (vg)
with chocolate sauce & ice-cream

Northumbrian Cheeseboard 12
Specially selected local cheeses with Lairds' chutney, dried fruit & crackers

SIDES & BAR NIBBLES

Lairds House Salad 4

Beer Battered Onion Rings 4

Skin-on Fries 4

PLEASE SPEAK TO US ABOUT ANY ALLERGENS
OR DIETARY REQUIREMENTS PRIOR TO MAKING YOUR ORDER.