



HARISSA

MEDITERRANEAN KITCHEN



LOCAL BREWS

Harissa House Beers (Beer miles - 6.7) **4.5**
 Brewed in collaboration with Hadrian Border Brewery
Bee Chum - Honey & lemon blonde - 3.9%
Date Night - Porter made with dates - 4.7 %
Jaffa - Citrus IPA - 5.2%

Wylam Brewery (Beer miles - 1) **4.5**
Jakehead IPA - Supercharged, rich amber IPA - 6.3%
Haxan – Black wit beer. Cassia bark & spice – 6.2%
Collingwood Pale - Light & soft bodied pale ale - 4.1%

Northern Alchemy (Beer miles 0.7) **4.8**
60 Additions Continuously Hopped Pilsner - 5.6% **Vg**
Late Hopped Pale - 5.2% **Vg**
Grapefruit & Rosemary Sour - 4.4% **Vg**

Tynebank Brewery (Beer miles - 1.4) **4.0**
Helix Lager- Czech style, clean finish, bold malt - 5%
Summer Breeze - Root ginger & lemon grass - 3.9%

Autumn Brewing Co. (Beer miles - 19) **4.3**
Alt Brew No. 01 Bavarian Pilsner - Brewed from rice & quinoa - 4.5% **Gluten free**

Ampleforth Abbey Cider (Cider miles - 66) **4.8**
 Slight sparkle, Medium dry – 6.5%

BREWS FROM FURTHER AFIELD

Freedom Brewery - UK (Beer miles - 174) **4.6**
 Organic Helles Pale Lager - 4.8% **Vg**

Alhambra Reserva - Spain (Beer miles - 1,426) **4.5**
 Amber beer. Smooth, bitter taste - 6.4%

Casablanca - Morocco (Beer miles - 1,791) **4.2**
 Clear and golden. The original beer from Morocco - 5%

Brew Dog Nanny State - UK (Beer miles 239) **3.4**
 Low alcohol **Vg**

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Hepple Lemon, Juniper, Rosemary & Marlish Tonic **Vg**
Durham Pink Peppercorns, Cardamom & Marlish Pink Tonic
Newcastle Orange, Sumac & Marlish Tonic
Whitley Neill Juniper, Orange, Bitters & Marlish Tonic
Agnes Arber Lemon, Star Anise, Coriander & Marlish Tonic
Saffron Orange, Saffron Strands & Marlish Tonic **Vg**
Edinburgh Gin Pomegranate & Rose Liqueur
 Lemon & Fentimans Rose Lemonade **Vg**

COCKTAILS

Berber Bloody Mary **4.8**
 House Vodka, Tomato, Harissa, Wor Lotty Zaatar, Lime, Celery Salt, Ras el Hanout, Red Wine

Orange Blossom & Pomegranate Bellini **6.9**
 Prosecco, Orange Blossom, FAIR Pomegranate

Harissa Lemon Martini **5.9**
 Durham Vodka, Lemon, Chilli

Pomegranate & Rose Mojito **6.9**
 Persian Lime & Vanilla spiced White Rum, Edinburgh Pomegranate & Rose Liqueur, Wor Lotty Mint, Lime

Maghreb Muddle Vg **6.5**
 Lakes Whisky, Orange Bitters, Lemon, Wor Lotty Mint **Vg**

NON ALCOHOLIC COCKTAILS

Berber Virgin Mary **5.0**
 Tomato, Harissa, Wor Lotty Zaatar, Lime, Celery Salt, Ras el Hanout

Saffron Soda **5.5**
 Fragrant flavours of All Spice, Cardamom, Oak, Lemon, Grapefruit, Cascarilla - Seedlip Spiced, Soda, Honey & Saffron Syrup, Lime, Lemon Zest **Vg**

Garden Tonic **5.0**
 Herbal flavours of Peas, Hay, Spearmint, Rosemary, Thyme - Seedlip Garden 108, Marlish Tonic, Peas, Wor Lotty Mint **Vg**

DIGESTIF

Lakes Distillery, The One **3.0**
 British blended whisky from the Lake District.
 Silky smooth, slightly smoky with hints of spice **Vg**

Carlos I Gran Reserva Brandy de Jerez **3.6**
 Spanish brandy aged in very old sherry casks

Metaxa 5 Star **2.9**
 A blend of grape brandy from Greece aged for up to five years & Aegean Muscat wine. Soft, smooth & sweet

Piedra Luenga Vg **3.0**
 Organic Pedro Ximenez sherry from the heart of Andalusia

Briottet Creme de Figue **2.9**
 Fig liqueur from a French artisan producer, served with cardamom

L'Arack de Musar **3.8**
 Traditional Lebanese drink, produced by Chateau Musar

Noveltea, The Tale of Tangier **5.0**
 A Moroccan green mint tea and rum composition served warm or chilled **Vg**

SOFT DRINKS

Lemonaid Passionfruit or Blood Orange **2.8**
 Organic and Fair trade **Vg**

Fentimans Rose Lemonade or Elderflower Vg **2.3**

40 Kola All natural, made in Jesmond Vg **2.5**

Homemade Lemon & Ginger Sparkling **2.2**

Homemade Lemonade Sparkling **2.2**

Freshly Squeezed Orange Vg **2.5**

Tomato Juice Vg **2.0**

Marlish Still or Sparkling Water Vg **1.7**

Marlish Tonic Vg **2.0**

Dash Water **1.8**

Cucumber, Lemon or Raspberry.
 Crafted with 'wonky' fruit. No sugar **Vg**