



EVENING MENU

DIPS

Served with House Bread & Crudités

Baba Ganoush 4.0
Smoked Aubergine,
Tahini, Pomegranate (V)

Hummus 4.0
Tahini, Cumin,
Caramelised Onion (Vg)

Muhammara 4.0
Chargrilled Red Peppers,
Pomegranate Molasses, Walnuts (Vg)

Beetroot Borani 4.0
Shepherds Purse Fettle Cheese,
Walnuts, Dill (V)

SMALL PLATES

ALLOTMENT

Slow Cooked Heritage Carrots 5.5
Caraway, Spiced Butter, Labneh,
Wor Lotty Zaatar (V)

Crispy Aubergine 5.0
Shepherds Purse Fettle Cheese,
Pomegranate, Mint (V)

Hodmedods Organic Fava Bean Falafel 4.7
Tahini, Coriander (Vg)

Sautéed YMCA Oyster Mushrooms 5.0
Roasted Red Onion, Walnut Salsa (Vg)

Razan's Charred Yorkshire Halloumi 6.0
Salata Mashwiya, Sumac, Coriander (V)

FARM

House Air Dried Angus Beef 3.0
Coriander, Paprika

Chargrilled Angus Beef & Lamb Kofta 6.0
Marrakech Slaw, Sumac, Coriander

Harissa's Free-Range Scotch Egg 6.0
Merguez Spiced Pork, Pickled Red Cabbage,
Harissa Broon Sauce

Crispy Free-Range Chicken Leg 11.0
Tomato Hummus, YMCA Oyster Mushrooms,
Lemon Thyme

Seared Northumbrian Lamb Rump 12.5
Smoked Aubergine, Pickled Red Onion, Dukkah

NORTH SEA

Roast Hake 12.0
Masabacha, Block & Bottle Chorizo,
Coriander, Chilli

Home Cured Sardines 7.5
Kohlrabi Carpaccio, Burnt Citrus,
Fresh Goat's Curd

Torched Mackerel 6.5
Heirloom Tomatoes,
Black Olives

MEZZE

Cheese 16.5
Teesdale Goat Briouat,
Yorkshire Halloumi, Falafel,
Hummus, Lentil Tabbouleh,
Marinated Olives & House Bread (V)

Farm 16.5
Beef & Lamb Kofta,
Chicken Briouat, Falafel,
Hummus, Lentil Tabbouleh,
Marinated Olives & House Bread

Allotment 15.5
Sautéed YMCA Oyster Mushrooms,
Falafel, Muhammara,
Hummus, Lentil Tabbouleh,
Marinated Olives & House Bread (V)

BITS & BOBS

Marinated Olives 3.0
Wor Lotty Herbs, Citrus, Chilli (Vg)

Polenta Chips 3.5
Tahini, Harissa, Coriander (V)

Marrakech Slaw 3.0 (Vg)

House Baked Breads 2.5
Harissa Dipping Oil (V)

Fresh Cut Vegetable Crudités (Vg) 1.5

**Roast New Potatoes in
Merguez Butter (V) 3.0**

(V) Vegetarian (Vg) Vegan

Please speak to us regarding vegan and vegetarian options, allergies or intolerances.
Our plates are lovingly made by Muddy Fingers Pottery over the river in Jarrow.