



## EVENING MENU

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### 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)

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### SMALL PLATES

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#### ALLOTMENT

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

**Crispy Okra 5.5**  
Lemon, Date, Dill, Fettle (V)

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

**YMCA Oyster Mushrooms 5.5**  
Artichokes, Red Onion, Zaatar (Vg)

**Razan's Charred Yorkshire Halloumi 6.5**  
Salata Mashwiya, Honey,  
Rose & Harissa Glaze (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 Mackerel 8.0**  
Horseradish, Apple,  
Cucumber, Mustard

**Fresh Clams 8.5**  
Chard Hamusta,  
Green Harissa

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### MEZZE

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

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

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

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### BITS & BOBS

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

**Polenta Fries 3.5**  
Tahini, Harissa, Coriander (Vg)

**Marrakech Slaw 3.0 (Vg)**

**House Baked Breads 2.5**  
Harissa Dipping Oil (Vg)

**Fresh 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.