



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 6.0
*Caraway, Spiced Butter, Labneh,
Wor Lotty Zaatar (V)*

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

Hodmedods Organic Fava Bean Falafel 5.0
Tahini, Coriander (Vg)

YMCA Oyster Mushrooms 6.0
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 6.5
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 9.5
*Tomato Hummus, YMCA Oyster Mushrooms,
Lemon Thyme*

Northumbrian Game Tagine 9.0
Bone Marrow, Pickled Vegetables

NORTH SEA

Roast Bream 10.0
*Masabacha, Block & Bottle Chorizo,
Coriander, Chilli*

Home Cured Mackerel 8.0
*Horseradish, Apple,
Cucumber, Mustard*

Fresh Clams 8.5
*Chard Hamusta,
Green Harissa*

MEZZE

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

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

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

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.