



## EVENING MENU

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### DIPS

Served with House Bread & Raw Veg

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

**Hummus 4.0**  
*Crispy Chickpeas,  
Honey Garlic (Vg)*

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### SMALL PLATES

#### ALLOTMENT

**Slow Cooked Heritage Carrots 6.0**  
*Caraway, Spiced Butter, Labneh, Wor Lotty Za'atar (V)*

**Crispy Vegetables 5.0**  
*Tarragon Mayo, Autumns Blackberries (V)*

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

**YMCA Oyster Mushrooms 6.0**  
*Artichoke Soup, Mushroom Ketchup,  
Hazelnut Gremolata (Vg)*

**Razan's Charred Yorkshire Halloumi 6.0**  
*Roast Greek Salad (V)*

#### FARM & SEA

**Slow Cooked Kofta 6.5**  
*Shin of Beef, Marrakech Slaw,  
Sumac, Coriander*

**Crispy Free-Range Chicken Leg 9.0**  
*Tomato Hummus, YMCA Oyster Mushrooms,  
Lemon Thyme*

**Seared Mackerel 6.5**  
*Beetroot, Preserved Orange,  
Smoked Almond*

**Crispy Squid 4.0**  
*Wor Lotty Za'atar,  
Coriander Emulsion, Confit Lemon*

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### SHAWARMA

**Chargrilled Chicken 11.5**  
*Tomato Hummus, Lentil Tabbouleh,  
Tahini Sauce, Herb Oil, House Flatbread*

**Seasonal Vegetable 10.5**  
*Carrot Puree, Lentil Tabbouleh,  
Tahini Sauce, Herb Oil, House Flatbread (Vg)*

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### MEZZE

**Farm 15.5**  
*Shin of Beef Kofta, Halloumi, Falafel,  
Hummus, Lentil Tabbouleh,  
Marinated Olives, House Breads, Raw Veg*

**Allotment 14.5 (Vg)**  
*Sautéed YMCA Oyster Mushrooms, Falafel,  
Hummus, Lentil Tabbouleh,  
Marinated Olives, House Breads, Raw Veg*

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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 3.5**  
*Red & Green Harissa, Wor Lotty Za'atar (Vg)*

**Raw Veg (Vg) 2.0**

**Roast New Potatoes 3.0**  
*Merguez Butter, Labneh (V)*

(V) Vegetarian (Vg) Vegan

Please speak to us regarding allergies or intolerances.

Our plates are lovingly made by Muddy Fingers Pottery over the river in Jarrow.



## DRINKS MENU

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### LOCAL BREWS

**Harissa House Beers** (*Beer Miles - 6.7*) **4.5**

*Brewed in collaboration with Hadrian Border Brewery*

**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%

**Northern Alchemy** (*Beer Miles - 0.7*) **4.8**

**Late Hopped Pale** - American Pale Ale with a Citrus & Tropical aroma - 5.2% (Vg)

**Grapefruit & Rosemary Sour** - Berliner Weisse style Infused Sour Beer - 4.4% (Vg)

**Moroccan Spiced Mild** - Dark Ale brewed with Ras el Hanout - 3.5% (Vg)

**Anarchy Brewery** (*Beer Miles - 2.5*) **4.3**

**Exile** - Gluten free Pale Ale - 4.9%

**Citra Star** - Hopy Blonde with Grapefruit, Lemon & Lime flavours - 4.1%

**Brinkburn St. Brewery** (*Beer Miles - 1*) **4.8**

**Byker Blonde** - Pale Blonde Ale - 4%

**Ampleforth Abbey Cider** (*Cider Miles - 66*) **4.8**

*Slight sparkle, Medium dry - 6.5%*

**Please enquire for our seasonal guest beers**

### COCKTAILS

**Marrakech Garden** **7.5**

*Lakes Vodka, Fig, Orange Blossom, Thyme, Egg White*

**Lindisfarne Gin Fizz** **7.0**

*Holy Island Gin, Orange, Sumac, Egg White, Orange Bitters, Burnt Citrus*

**Espresso Spice** **7.5**

*Seedlip Spice 94, Pink Lane Coffee, Alnwick Golden Spiced Rum, Brown Sugar, Coffee & Stem Ginger Brittle*

**Lemon Sherry Sour** **6.5**

*PX, Lemon Juice, Egg White, Rosemary, Lemon Thyme, Pink Grapefruit*

**Marmalady** **7.0**

*Lakes Whiskey, Marmalade, Seedlip Grove 42, Grapefruit, Bitters, Orange & Ginger Powder (Vg)*

### NON ALCOHOLIC COCKTAILS

**Saffron Soda** **5.5**

*Seedlip Spice 94, Soda, Honey & Saffron Syrup, Lime, Lemon Zest*

**Grove & Ginger** **5.0**

*Seedlip Grove 42, Marlish Ginger Ale, Orange & Ginger Powder (Vg)*

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### BREWS FROM FURTHER AFIELD

**Toast Craft Lager - UK** (*Beer Miles - 104*) **4.5**

*Pilsner Style brewed with surplus bakery bread - 5%*

**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*) **3.5**

*Low alcohol (Vg)*

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### GIN

**Hepple** **5.8**

*Lemon, Juniper, Rosemary & Marlish Tonic (Vg)*

**Durham** **5.8**

*Pink Peppercorns, Cardamom & Marlish Pink Tonic*

**Newcastle** **6.0**

*Orange, Sumac & Marlish Tonic*

**Whitley Neill** **5.5**

*Juniper, Orange, Bitters & Marlish Tonic*

**Agnes Arber** **5.5**

*Lemon, Star Anise, Coriander & Marlish Tonic*

**Saffron** **6.5**

*Orange, Saffron Strands & Marlish Tonic (Vg)*

**Edinburgh Gin Pomegranate & Rose Liqueur** **5.5**

*Lemon & Fentimans Rose Lemonade (Vg)*

**Jawbox** **5.5**

*A nod to our Northern Irish staff  
Jawbox Belfast Cut, Ginger Ale, Burnt Lime*

### SOFT DRINKS

**Lemonaid** **2.8**

*Passionfruit or Blood Orange, Organic & Fair trade (Vg)*

**Fentimans** **2.3**

*Rose Lemonade, Ginger Beer or Elderflower (Vg)*

**40 Kola** **2.5**

*All natural, made in Jesmond (Vg)*

**Homemade Lemonade** **2.2**

*Sparkling*

**Marlish Still or Sparkling Water** (Vg) **1.7**

**Marlish Tonic** (Vg) **2.0**

**Dash Water** **2.2**

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