

## AUTUMN MENU 2022



### SMALL PLATES

Salt & pepper squid, wild garlic emulsion, Aioli, salad & sourdough	£8.75
Spicy Roast Pumpkin & Parmesan Soup, artisan bread (V)	£7.95
Bewick's, Home smoked Salmon, chive creme fraiche & Pickled lemon	£9.95
King Scallops, Prosciutto ham, Celeriac Remoulade & puree,	£13.95
Chicken Liver Parfait, Orange Whisky compote, salad & toasted sourdough	£8.95
Lindisfarne oysters, raspberry vinaigrette or hot Baked "Rockafella"	£3.50each or 6 for £18.00
Potted Smoked mackerel Pate, cream cheese & horseradish, Rhubarb chutney, Artisan toast & salad	£8.95

### LARGER PLATES

Pan saute fillet of Salmon Bass, Scallops, Buttermilk curry & Pac Choi,	£21.95
"Pheasant Kiev" Garlic & Basil butter stuffing, Honey dressed herb salad, Chips & watercress	£19.75
Panko breaded Monkfish "Posh scampi" Salad, Chips & Tartare sauce	£18.95
Whole Roast crown of Wood Pigeon, Pomme Anna, Squash, Tenderstem Broccoli, Shallots & Thyme, Malbec & Game Reduction	£24.00
"Boeuf Bourguignon" 6 hour slow braised beef, button mushrooms, smoked bacon lardons, shallots, Garlic, Brandy, Red wine & Bay leaf casserole, Creamed potatoes, Green beans & Parsnip crisps	£22.95
Pork tenderloin fillet, Pancetta, creamed cabbage, Carrot & cardamom puree, Parmentier potatoes	£19.25
North Coast Fish pie, Salmon, Cod, smoked Haddock, Prawns, boiled egg, samphire, horseradish mash topping, steamed green vegetables	£18.95

### DESSERT PLATES

Glazed Lemon tart, Orange & Basil syrup, Candied Almonds	£8.25
Warm Poached Pear, chocolate & Lavender sauce, Pear sorbet	£8.65
Kevin's Boozy fruit trifle	£7.95
Selection of 3 local cheese and Provisions "inc Port"	£14.50
Sticky Toffee pudding, Vanilla pod ice cream, Butterscotch sauce	£7.95
Vanilla & Raspberry Creme Brulee, Chantilly & Shortbread biscuit	£7.80

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES

***BONNE-BOUCHE !***

# BEWICKS

CHRISTMAS  
SPECIAL 2022

(Including a Glass of Fizz on us, to get things started)

Festive Aperitifs..

## **Negroni**

Hipple Hawthorn sloe gin, Campari, red Vermouth & Burnt orange peel £8.50

## **Christmas pudding Martini**

Whisky, Honey, Hazelnut syrup, Grand marnier, cream £9.50

**Jerusalem Artichoke, Hazelnut, Shallot & Truffle soup,**  
Sourdough (Vegan)

## **Wood Pigeon breast**

Sticky Walnut, Pear & Beetroot salad, mustard dressing

## **Home smoked Salmon & Gruyere tart**

Pimenton Mayonnaise & spiced parsnip compote

## **Chicken Liver Parfait**

Orange Whisky Marmalade, toasted sourdough

## **Traditional Roast Turkey**

Festive Christmas Provisions

## **Hand raised Venison pie**

Hot water pastry, Pickled red cabbage, carrot purée, gratin potato, tenderstem broccoli & game jus

## **Squash, Mushroom & cashew nut Strudel**

Romesco purée, baby leaf salad, pesto potatoes (Vegan)

## **Salmon "Wellington"**

steamed greens & toasted hazelnuts, leek & Cheddar sauce,

## **Christmas Pudding**

Brandy sauce & candied Satsuma peel

## **Chocolate Brownie**

Cointreau & Cinnamon syrup, pear sorbet (Vegan)

## **Kevin's Boozy Fruit Trifle**

Winter Berry, Brandy & sherry trifle

## **Bewick's Christmas Cake**

Wensleydale with a Tot of whisky or sherry

Two Course .....£23.95

Three Course....£26.95

Available All day. Monday-Sunday

Please inform a member of staff if you have any food allergies