

CHILDREN'S MENU - £6.75

Includes a Capri Sun

Available for children aged 12 or under

MAINS

Gammon Steak

Fries, garden peas and fried egg

Crispy Battered Fish Bites

Skinny fries, garden peas

Mini Cheeseburger

Toasted brioche bun, fries, salad

Penne Pasta (ve available)

Tomato sauce, grated cheddar or parmesan

Bangers and Mash (ve available)

Jug of gravy, garden peas

Popcorn Chicken

Fries and tomato ketchup

DESSERTS - £2.50

Honeycomb Waffle Sundae

Warm chocolate sauce and vanilla ice cream

Ice Cream

Monkey's blood and sprinkles

Allergen information available upon request, but please note that all dishes are cooked fresh and we therefore cannot guarantee preparation in an entirely allergen free environment.

* Terms and conditions apply

Food
Menu



TWIN FARMS

SMALL PLATES

Steamed Shetland Mussels £8.50

White wine cream, garlic and parsley, warm toasted sourdough

Crispy Confit Duck Waffle £11.00

Soy, sesame and hoisin, spring onion and cucumber ribbons

Mezze Plate £9.00 (v)

Hummus, marinated feta, olives, sun blushed tomatoes, warm pitta bread

Cajun Salmon Salad £9.00

Mango and pineapple salsa, lime, crème fraiche

Garlic Sauté King Prawns £11.00

Spicy nduja sausage, red peppers, garlic, parsley oil, warm focaccia

Crispy Chicken Salad £9.00

Baby gem lettuce, avocado, tomato and spring onion, sriracha, honey and mustard dressing

Wild Mushrooms £8.00 (v)

Parmesan cream, pine nut and rocket salad

FROM THE CHARGRILL

8oz Sirloin Steak £24.00

10oz Ribeye Steak £27.00

8oz Bistro Rump Medallions £23.00

10oz Bacon Chop £14.00

Fried free range egg, fresh pineapple

All our steaks are served with Northumberland rosemary and sea salt chips, confit tomato, garlic mushrooms, crispy onion rings and watercress salad.

SAUCES

Green Peppercorn £3.00

Creamy Mushroom and Tarragon £3.00

Blue Cheese £3.00

TOPPINGS

Fried Free Range Egg £2.00 | Garlic King Prawns £5.00

FULLY LOADED FRIES

Nacho £7.00 (v)

Tomato salsa, guacamole, sour cream

Slow Cooked Pull Beef Brisket £12.00

Garlic mayo, melted cheese, jalapenos, BBQ sauce

Chicken Tikka Masala £10.00

Mini bhajis, mint yoghurt, crispy naan bread

Hoisin BBQ Duck £10.00

Mozzarella, spring onion, chilli

HOUSE FAVOURITES

North Sea Battered Cod and Chips £17.00

Mushy peas, homemade tartar sauce

Small portion available £14.00

Confit Belly Pork £18.00

Potato rosti, grilled black pudding, cauliflower cheese, cider and apple sauce, popcorn crackling

Korean Fried Chicken Burger £14.00

Toasted brioche bun, hot sauce, kimchi mayonnaise, skinny fries

Poached Salmon Fishcake £16.00

Buttered greens, soft poached egg, lemon and herb cream, skin on fries

Slow Cooked Beef Brisket £15.50

Mashed potato, carrots, buttered greens, parsley, red wine sauce

Roast Chicken and Ham Hock Pie £16.00

Shortcrust pastry, buttered new potatoes, steamed greens, jug of roasting gravy

Cumberland Sausage £13.00 (ve available)

Creamy mash, buttered greens, crispy onion rings, real ale gravy

Steak Burger £15.00

Black bomber cheddar cheese, homemade pickled cucumber, mustard mayo, chilli and onion jam, slaw, skinny fries

Wholetail Breaded Scampi £14.00

Triple cooked chips, house salad, homemade tartar sauce

Small portion available £12.00

Lasagne of Courgette, Tomato and Ricotta £12.00 (v)

Basil, crisp green salad, garlic bread

Chicken Tikka Masala £14.00

Basmati rice, mini onion bhaji, warm toasted chapati flatbread

Market Seafood Mixed Grill £18.00

Salmon, sea bass, cod, prawns, mussels, sauté heritage potatoes, tomato and herb dressing

Roasted Halloumi and Vegetable Skewer £13.00 (v)

Couscous salad, lemon and basil pesto

Sweet Chilli Chicken Skewer £15.50

Skin on fries, warm flat bread, pickled red cabbage, slaw

SIDES

Triple Cooked Chips, Rosemary and Sea Salt £4.50 (v)

Salty Skin on Fries £4.50 (v)

Beer Battered Onion Rings £4.00 (v)

Roasted Root Vegetables and Spring Greens £4.50 (v)

Garlic Bread £4.50 (v)

House Salad, Honey and Mustard Dressing £4.00 (v)

Sweet Potato Fries £5.00 (v)

SPECIALS BOARD

Take a look at our Specials Board for vegan, vegetarian, and gluten-free dishes.

Allergen information available upon request, but please note that all dishes are cooked fresh and we therefore cannot guarantee preparation in an entirely allergen free environment.

* Terms and conditions apply