



Starters

- Searcys smoked salmon, horseradish, pickled cucumber, crumpet bread £12.00
Leek and potato soup, champ dumplings (v/vo) £7.00
Beetroot, goat's cheese, leaf and pumpkin seed salad (v/vo) £8.50
Prawn cocktail, apple, spring onion, Bloody Mary dressing £10.00
Smoked chicken kale Caesar salad, parmesan £12.00
Cured meats, pickles £14.00

Mains

- Sea trout, tender stem broccoli, heritage potatoes, dill and lemon oil £21.50
Aubergine curry, cauliflower couscous, sour cream (v/vo) £12.00
Free-range pork belly, roast potatoes, wilted kale, apple and ale sauces £16.00
The Alnwick chicken pie, creamed potatoes, heritage carrots £17.00
Confit duck, butterbean and smoked bacon casserole £19.50

Grills

- Dry-aged prime beef
Ribeye 280g £28.50 | Sirloin 280g £26.50
Served with tomato, mushroom, watercress, hand-cut chips,
Alnwick butter and peppercorn sauce



Sides

all £3.50

Hand-cut chips

Buttered seasonal greens

The Alnwick Garden salad

Puddings

all £7.00

Searcys Bakewell tart, raspberry jam, buttermilk ice cream

Plum and sherry trifle

Eve's pudding, berry ripple cream cheese

Bitter chocolate mousse, salted peanut brittle, macerated cherries

Panna cotta, brambles, granola, cinnamon shortbread

Local artisan cheeses, biscuits, quince £12.00