

Home grown & local

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...i have devised a menu that has been inspired by the hard work of our local producers, who share our passion for great local and seasonal ingredients. these have been grown, harvested and reared to the finest ethical and traditional farming methods.

the care and attention invested in the growth of these ingredients can only enhance the flavour and texture of each dish. We feel their involvement will improve your experience by offering greater confidence to you the guest in understanding the provenance of your food.

gareth marks - head chef

craster kippers originally invented by a northumbrian in the late 1840 s John Woodger. today the kippers and haddock are still smoked using traditional methods within the heart of craster by a family run business L.Robson and Sons email sales@kipper.co.uk

chain bridge honey farm situated in Berwick owned by the robinson family is the largest natural producing comb honey In the country set in the picturesque heart of the tweed valley. Tel 01289386362

christine jackson of sunny hill free range eggs set up this business in august 2005 in response to the changing agricultural fortunes and a desire to get closer to the local consumer, they are third generation farmers who have worked the northumberland land for over

carroll's heritage Potatoes, varieties that were bred pre 1950, previously obsolete and brought back by heritage. email; info@heritage-potatoes.co.uk

wynbeech produces superior quality preserves, marmalades, curds, chutney's, relishes & sauces etc. Tel.01661852593

to start

holy island moules marinere

wild garlic soup

smoked mackerel and chicory salad

for main

north sea langoustine with garlic butter

new barn farms braised shin of beef, port jus

spring vegetable risotto

to follow

brown ale ice cream

waffles with chainbridge farm honey and yoghurt cream

longframlington raspberry ripple parfait

2 courses £13.50

3 courses £15.50

customer: "waiter is the seabass wild?"

waiter: "Sir, it was when we caught it,

it was absolutely livid."

steve oldale of northumberland mussels based in berwick has picked these mussels for many years, they are not intended to be a substitute for rope grown varieties, but only restaurants who have a commitment to offering fresh local produce are likely to purchase and reorder. If more information is required please ring 01289332216

pork is sourced from ravenworth grange directly opposite from angel of the north. contact us at 01914877221

colin and michelle Anderson run a family farm of 600 acres of natural grassland around kielder water, all of their sheep are organically reared. Tel 01434 220 435 doddingtons cheese was the first dairy product to be developed at north doddington farm. 01668283010

new barns farm has been run by the forsyth family for four generations at walkworth. peter forsyth or sausage fingers as we call him has brought passion back into his products. New Barns Farm Shop, walkworth northumberland.

lindisfarne oysters, the only native oyster farm between norfolk and scotland, set up around 1989. christopher sutherland has taken over from his father and provides us with these magnificent natural creations, tel. 01668 213870

oleifra is produced by borderfields ltd, is a company set up by a small group of farmers who are located on the east coast close to the scottish border. Email: info@glendaleconsultancy.co.uk