

## BREAKFAST

SERVED 7.30AM ~ 9.30AM

<b>Full Northumbrian Breakfast</b>	<b>£7.95</b>
With a choice of scrambled, poached or fried egg.	
<b>Full Vegetarian Breakfast</b>	<b>£5.95</b>
With a choice of scrambled, poached or fried egg. (V)	
<b>Toast</b>	<b>£1.95</b>
Mixed toast with a selection of jams and butter.	
<b>Eggs on Toast</b>	<b>£2.25</b>
<b>Bacon Roll</b>	<b>£2.45</b>
<b>Bacon &amp; Egg Roll</b>	<b>£2.95</b>
<b>Bacon &amp; Sausage Roll</b>	<b>£2.95</b>
<b>Bacon, Egg &amp; Sausage Roll</b>	<b>£3.45</b>
<b>Sausage &amp; Egg Roll</b>	<b>£2.95</b>
<b>Sausage Roll</b>	<b>£2.45</b>

## BRUNCH

SERVED 9.30AM ~ MIDDAY

<b>Bacon Roll</b>	<b>£2.45</b>
<b>Bacon &amp; Egg Roll</b>	<b>£2.95</b>
<b>Sausage &amp; Egg Roll</b>	<b>£2.95</b>
<b>Bacon &amp; Sausage Roll</b>	<b>£2.95</b>
<b>Fruit Scone</b>	<b>£1.95</b>
Served with a selection of jams and butter.	
<b>Cheese Scone</b>	<b>£1.95</b>
Served with butter.	
<b>Bakery Teacake</b>	<b>£2.25</b>
Fresh bakery teacake served with butter.	

## SANDWICHES

SERVED 10.00AM ~ 5.00PM **All £7.95**

All sandwiches served in a baked ciabatta; with homemade chips and bistro salad garnish

### Hot Beef Dip

Slices of slow-roasted topside beef with rich gravy.

### Classic Club Sandwich

Served cold — Chicken, bacon, lettuce, tomato and mayonnaise.

### Roast Turkey & Stuffing

Slow-roasted turkey breast in rich gravy and sausage meat stuffing.

### Roast Pork & Apple

Slow-cooked pork loin, with thick apple sauce and rich gravy.

### Chicken, Black Pudding & Peppercorn Sauce

Succulent chicken breast, with grilled black pudding and creamy peppercorn sauce.

### Steak & Onion

Chargrilled minute steak, sautéed onions; served with a choice of blue cheese sauce or peppercorn sauce

### Roasted Red Pepper Hummus, Avocado & Feta

Tangy red pepper & chickpea hummus, creamy avocado and grilled feta. (V)

**PLEASE ORDER YOUR FOOD AT THE BAR, QUOTING YOUR TABLE NUMBER**

REMEMBER TO ASK STAFF ABOUT OUR DAILY SPECIALS MENU  
(PLEASE NOTE SPECIALS MAY NOT BE AVAILABLE DURING PEAK SEASONS)

**WE HOPE YOU ENJOY YOUR MEAL**

## CHILDREN'S MEALS

All £5.95 with a free dessert

Select your starter, main course, side order, accompaniment and FREE dessert

### STARTERS

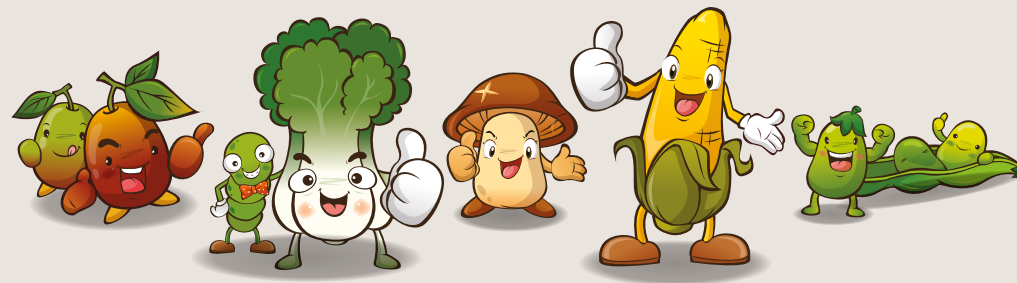
Bread Sticks  
Tomato Soup  
Garlic Bread  
Garlic Bread with Cheese  
Vegetable Sticks & Dip

### MAIN COURSES

<b>Sausage</b>	<i>With a side of (choose one)</i>	<i>Served with (choose one)</i>
<b>Burger</b>	<b>Beans</b>	<b>Chips</b>
<b>Battered Chicken Pieces</b>	<b>Peas</b>	<b>New Potatoes</b>
<b>Scampi</b>	<b>Vegetables</b>	<b>Mashed Potato</b>
<b>Battered Fish</b>	<b>Salad</b>	<b>Rice</b>
<b>Cheese &amp; Tomato Pizza</b>	<b>Garlic Bread</b>	
	<b>Mini Corn on the Cob</b>	

### DESSERTS

Fruity Ice Lolly  
Fresh Fruit Salad  
Ice Cream Cone  
Mini Dunking Doughnuts  
Frozen Yoghurt



## JACKET POTATOES

SERVED 11.00AM ~ 5.00PM

Served with a choice of fillings and bistro salad garnish.

<b>Chunky Chilli Beef</b>	<b>£7.95</b>
<b>Brisket Beef Curry</b>	<b>£7.95</b>
<b>Beans</b>	<b>£6.25</b>
<b>Beans &amp; Cheese</b>	<b>£6.75</b>
<b>Coleslaw</b>	<b>£5.95</b>
<b>Cheese</b>	<b>£5.95</b>

PLEASE NOTE: ALL OUR FOOD IS COOKED TO ORDER WHICH MAY RESULT IN A LONGER THAN AVERAGE WAITING TIME DURING BUSY PERIODS, THANK YOU FOR YOUR PATIENCE.

IF YOU HAVE ANY SPECIAL DIETARY REQUESTS PLEASE LET A MEMBER OF STAFF KNOW WHEN YOU ORDER. WE HAVE FULL ALLERGEN INFORMATION FOR EVERY ITEM ON OUR MENU - ASK STAFF FOR OUR ALLERGEN INFORMATION BINDER.

(V) : VEGETARIAN DISH



INFO@HOGSHEADINNALNWICK.CO.UK

WWW.HOGSHEADINNALNWICK.CO.UK

TERMS & CONDITIONS: MENU DESCRIPTIONS MAY NOT LIST FULL DISH CONTENTS. ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY. PRICES INCLUDE VAT AT THE CURRENT RATE. VISA & MASTERCARD ARE ACCEPTED AND MAESTRO/DELTA/AMEX WHERE APPLICABLE, TOGETHER WITH PERSONAL CHEQUES WHEN ACCOMPANIED BY AN APPROPRIATE BANKER'S CARD. ALL PRODUCTS MAY CONTAIN NUTS OR NUT DERIVATIVES. PLEASE NOTE THAT ALL OF OUR MEAT AND FISH PRODUCTS MAY CONTAIN BONES. IF YOU HAVE ANY QUERIES OR COMMENTS PLEASE DO NOT HESITATE TO CONTACT US AT: THE HOG'S HEAD INN, HAWFINCH DRIVE, ALNWICK, NE66 2BF. TEL: 01665 606 576. EMAIL: INFO@HOGSHEADINNALNWICK.CO.UK

# THE HOG'S HEAD INN MENU



## STARTERS

**Potato Skins** — *for one or to share* **£5.45/£6.95**

Deliciously crunchy deep-fried potato skins with garlic and barbeque sauce. 🍷

**Homemade Soup** **£5.25**

Hearty homemade soup of the day served with white bloomer and butter.

**Meat Antipasto** — *for one or to share* **£7.95/£9.95**

A rustic platter of cured Italian meats served with a selection of olives and bread, finished with lamp-dried chillies and Parmesan cheese.

**Vegetarian Antipasti Platter** — *for one or to share* **£6.50/£8.95**

A combination of a lightly-baked floured tortilla, complimented with creamy avocado guacamole, red pepper & chickpea hummus and rich black olive & chilli tapenade, with a selection of juicy marinated olives. 🍷

<b>Northumbrian Game Terrine</b> <b>£6.25</b>
A blend of slow-cooked locally sourced game, bound with winter herbs and fruits, set into a thick terrine. Served with local rustic-style bread and accompanied by Hog’s Head juniper & fig chutney.

**Hog’s Head Inn Fishcakes** **£6.25**

A blend of fresh cod, salmon & sole, bound in subtle herbs & spices; served with bistro salad and lemon mayonnaise.

**Haggis and Whisky Marmalade** **£5.95**

Seasoned Scottish haggis encased in puff pastry, served with a boozy whisky marmalade sauce and bistro style salad.

**Black Pudding & Crisp Bacon** **£5.75**

Grilled black pudding topped with crisp lardons of bacon, finished with creamy peppercorn sauce.

**Baked Garlic Mushrooms** **£5.25**

Flat cap mushrooms, seasoned and baked, served on local rustic-style bread; finished with garlic cream sauce. 🍷

## HOG’S HEAD INN FAVOURITES

**Homemade Steak & Ale Pie** **£11.95**

A scrumptious steak and ale pie with tender prime beef, cooked slowly with diced root vegetables and herbs in local real ale and red wine, finished with a shortcrust pastry lid; served with homemade chips and seasonal vegetables.

*Please note: Our steak pie is cooked fresh to order and will take approx. 20 minutes.*

**Hog’s Head Inn Beef Curry** **£10.95**

Tender chunks of slow-cooked beef brisket, infused with chef’s blend of authentic spices, cooked in a rich tomato ragout; served with basmati rice and homemade chips.

**Fish & Chips\*** **£7.95/£10.95**

Crispy battered fillet of cod, traditionally served with homemade chips, peas and tartare sauce; served with bread and butter.

**Scampi & Chips\*** **£7.95/£10.95**

Succulent sweet wholetail scampi inside a crunchy deep-fried crumb coating, served with homemade chips, peas and tartare sauce.

**Chunky Chilli Beef** **£10.95**

Tender chunks of slow-cooked beef brisket, infused with chilli and cumin, cooked in a rich tomato ragout; topped with soured cream and guacamole. Served with tortilla chips and basmati rice.

**Chargrilled Gammon Steak\*** **£7.95/£11.95**

Chargrilled gammon steak, with double egg, homemade chips and dressed salad.

<b>Hog’s Head Homemade Burger</b> <b>£11.95</b>
Lean steak mince, packed with our own recipe of herbs and subtle spices, chargrilled and topped with a sweet, tangy corn relish; served with homemade rustic chips.

## SOMETHING A LITTLE MORE SPECIAL

**Hog’s Head Venison Burger** **£11.95**

Homemade venison burger using locally-sourced Northumbrian deer, packed full of seasoning, garlic and herbs with a hint of fruit; topped with fig & juniper chutney and blue cheese. served with homemade chips and buttered corn on the cob.

**18-Hour Slow-Cooked Beef Feather Blade** **£12.95**

Slow-cooked beef feather blade, marinated in chef’s own recipe of herbs and spices. Served with creamy mashed potato, roasted chantenay carrots and baby parsnips; finished with a red wine jus.

**Ballotine of Chicken & Blue Cheese** **£11.95**

Chicken breast filled with blue cheese and leeks, wrapped in bacon & slow cooked. Served tornedos with baby parsnips, chantenay carrots and pan-roasted baby potatoes; finished with a blue cheese sauce.

**Sole En Papillote** **£13.95**

Paupiettes of sole, spinach and creamy salmon mousse; chantenay carrots, green beans and baby potatoes; finished with a garlic and lemon buerre blanc.

**Slow-Cooked Pork & Black Pudding** **£11.95**

Succulent slow-cooked belly pork, served with butter fondant potato, grilled black pudding, crispy crackling, baby vegetables and a creamy peppercorn sauce.

**Pork & Chorizo Burger** **£11.95**

A blend of pork mince and smoky chorizo sausage, chargrilled and topped with a subtle sweet chilli jam. Served with homemade chips and buttered corn on the cob.

**Northumbrian Venison Loin** **£15.95**

Pan-seared prime cut of venison loin, cooked to your liking; served with butter fondant potato, chantenay carrots and baby parsnips; finished with a redcurrant jus.

**Slow-Cooked Turkey Breast** **£10.95**

Escalope of slow-cooked turkey breast, served with creamy champ mashed potato, chantenay carrots and baby parsnips; finished with rich cranberry jus.

**Haggis, Neeps & Tatties** **£10.95**

Scottish haggis, buttery seasoned Northumbrian swede and creamy mashed potato; finished with a whisky & wholegrain mustard cream.

## FROM THE BROILER

*Our steaks are seasoned with our own special recipe and cooked in a special broiler at 1600–1800° Fabrenheit to sear the outside of the meat and keep the inside tender and juicy. The blackened crust protects the meat and helps you enjoy a juicier and tender steak.*

**18oz Tomahawk Steak** **£30.00** *(Winter Break £15.00 supplement)*

**14oz Sirloin Steak** **£28.00** *(Winter Break £12.50 supplement)*

**12oz Rump Steak** **£19.95** *(Winter Break £5.00 supplement)*

All of our steaks are complimented by our own style garnish, large beef tomato, flat cap mushroom and lightly battered onion rings. All complimented with our homemade rustic chips.

## VEGETARIAN

**Chickpea & Coriander Burger** **£8.95**

Homemade blend of chickpeas, coriander and authentic spices bound together with fresh lime juice. Pan-fried and served in a speciality bun; served with homemade rustic-style chips, dressed baby leaf salad and homemade tomato & red onion chutney.

**Red Pepper & Tomato Tortilla Cannelloni\*** **£6.95/£9.95**

Red peppers and cherry tomatoes cooked in garlic & thyme, bound in a tortilla wrap, coated in a thick béchamel sauce and baked with vegetarian hard cheese, finished with cracked black pepper.

**Root Vegetable Casserole** **£9.95**

A medley of root vegetables cooked in garlic and tomato ragout; topped with basil and a vegetarian parmesan suet dumpling.

**Mushroom & Apple Stroganoff** **£9.25**

Tender button mushrooms lightly sautéed with garlic, smoked paprika and fresh apple, cooked in a blend of tomatoes and rich vegetable stock; served with basmati rice and garlic bread.

## SIDES & SAUCES

**Homemade Chips** — *Add Cheese 50p* **£2.50**

**Homemade Onion Rings** **£2.25**

**Homemade Coleslaw** **£1.50**

**Side Salad** **£2.25**

**Seasonal Vegetables** **£2.25**

**Buttered Baby Potatoes** **£2.25**

**Garlic Bread** — *Add Cheese 50p* **£1.95**

**Bread & Olives** **£3.75**

**Chargrilled, Buttered Corn-on-the-Cob** **£2.25**

**Peppercorn Sauce** **£2.95**

**Diane Sauce** **£2.95**

**Blue Cheese Sauce** **£2.95**

**Garlic Butter Sauce** **£2.95**

## DESSERTS

**Sticky Toffee Pudding** **£5.95**

Homemade date sponge, topped with sticky sauce; served with Italian toffee gelato.

**Chocolate Fudge Cake** **£5.25**

Layers of soft chocolate sponge oozing with chocolate, served warm with a scoop of Madagascan vanilla gelato.

**Chocolate Bread & Butter Pudding** **£5.95**

Layers of buttery choux pastry and milk chocolate served with vanilla custard.

**Chef’s Choice Cheesecake** **£5.45**

Our delectable homemade cheesecake of the day served with Chantilly cream.

*Please ask for today’s choice.*

**Deep-Fried Banana & Fondue** **£5.95**

Whole banana deep-fried in a sweet tempura batter, topped with Madagascan vanilla gelato and warm chocolate fondue.

**Mini Doughnut & Chocolate Skewers** **£6.25**

A selection of sugared cinnamon-coated mini doughnuts and fresh strawberries, served with chocolate fondue and Madagascan vanilla gelato.

**Northumbrian Cheese Selection** **£7.95**

A selection of Northumbrian Cheeses; served with homemade chutneys and fruits.

<b>Joe Delucci’s Gelato</b> <b>1 Scoop £2.30 / 2 Scoops £3.15</b>
Selection from: Madagascan vanilla, dairy-free dark chocolate, coconut, toffee, strawberries & cream, fat-free mango, Sicilian pistachio.

**Toffee Sundae** **£6.25**

A base of sticky pudding, layered with rich toffee sauce, toffee and vanilla gelato, topped with fresh Chantilly cream and wafer curls.

**Knickerbocker Glory** **£5.95**

Traditional style knickerbocker glory, with layers of fresh strawberries, sticky strawberry sauce and strawberries & cream gelato, topped with freshly whipped Chantilly cream.

## ULTIMATE SHARING SUNDAES

**Toffee Sundae** **£9.95**

A base of sticky pudding, layered with rich toffee sauce, toffee and vanilla gelato, topped with fresh Chantilly cream and wafer curls.

**Knickerbocker Glory** **£9.95**

Traditional style knickerbocker glory, with layers of fresh strawberries, sticky strawberry sauce and strawberries & cream gelato, topped with freshly whipped Chantilly cream.

*\*Can be ordered as a light portion for those with smaller appetite*