

SNACKS & STUFF

Check out our Starters & Sharing plates overleaf

BASKETS

CHICKEN IN A BASKET Half a fried chicken, Tavern chips, cheeseslaw and piri piri	12.00	SCAMPI IN A BASKET Homemade wholetail prawn scampi, Tavern chips tartare sauce	12.50
AMAZING TAVERN CHIPS (V) Our tavern chips are hand cut, twice fried, and seasoned using our house seasoning	3.90	CHILLI CHIPS Topping of our chilli con carne, jalapeños, sour cream green onion	7.50
CHEESY CHIPS (V) Topped with mac n cheese sauce, mature Cheddar, crispy onions	7.50	BASKET OF ONION RINGS (V) Crisp beer batter, fresh onions, spicy dip	4.90
HOG-WOR-T Crispy BBQ pork strips on Tavern chips, baconnise, yellow mustard, bacondust	7.50	SKINNY FRIES (V)	3.90

BURGERS & WARM BUTTIES

TAVERN BURGER PLATTER <i>Very Naughty, Very Nice!</i> Two 100% beef patties. Gently pressed, dry-rub seasoned on the outside, then hot griddle. Served on a toasted glazed bun, topped with relish, crisp bacon, Cheddar and jalapeño cheese, baconnise. Served with Tavern chips ADD: Hot chilli brisket 2.90 BBQ Pork 2.90 Mac and cheese 2.90	14.50	CHICKEN WINNA BURGER Whole fresh chicken breast, breadcrumbed with our special seasoning, tomato, onions, cheeselaw, tomato relish, corn relish kimchi served with Tavern chips ADD: Hot chilli brisket 2.90 Pulled BBQ pork 2.90 Mac and cheese 2.90	12.50
SUPER STEAK BAGUETTE Fillet strips sautéed with red onion, horseradish, thin fries Add mushrooms or cheese 1.50	14.00	LOADED MUSHROOM BURGER (V) Big field mushroom, filled with goats cheese, cranberry and kimchi, corn relish and tomato	12.00
		FISH & CHIP BUTTY With homemade tartare sauce	7.50

SANDWICHES

CHICKEN MAYONNAISE SANDWICH	6.80	THICK CUT MEAD BAKED HAM baked ham, thick cut, pease pudding, sandwich	6.40
TAVERN DRESSED CRAB SANDWICH	7.70	NORTHUMBERLAND PLATTER Baked ham, chicken pâté, kipper pâté, Mature cheese, pickles, chutney and cob. Ideal for sharing!	16.00
PRAWN COCKTAIL SANDWICH	6.70		
MILD CHEDDAR CHEESE AND PICKLE SANDWICH (V)	5.20		

SUNDAY LUNCH

Available every Sunday from midday

FEATURING OUR

SIGNATURE ROAST SIRLOIN OF BEEF

Served pink. With plenty of roasties and all the trimmings, just like mams. Other meats available, please look at our Sunday menu

ACCOMMODATION IS AVAILABLE
PLEASE ASK STAFF FOR DETAILS

OUTSIDE CATERING AVAILABLE INCLUDING
MOBILE BAR, ALL OCCASIONS, SMALL OR LARGE

TERMS & CONDITIONS

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (v) Items suitable for vegetarians.

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THE MARKET TAVERN STEAKHOUSE & LODGE



MENU



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drinkaware.co.uk
for the facts

We are proud of the rich heritage of amazing recipes, produce and history available to our Northumbrian Chefs allowing us to create amazing delicacies from this little bit of heaven between The Tyne and The Borders

TO BEGIN

SMOOTH CHICKEN LIVER PARFAIT	7.00
With red onion jam, rye toast	
CRISPY CAULIFLOWER WINGS (VE)	5.00
With hot sriracha glaze	
FRESH MUSSELS 'MARINIER	7.50
Starter	
Main with Frites 11.50	
SPAM FRITTERS	5.00
With broon sauce	
STEAKHOUSE BROTH	5.00
CRASTER KIPPER PÂTÉ	7.00
With toasted bread	
PAN FRIED GARLIC KING PRAWNS	9.00
With toasted bread	
LOADED MUSHROOM (V)	7.00
With goats cheese & cranberry or aubergine & chimichurri (VE)	

POKE BOWL	9.50
(Pron Pokay) Herb dressed rice, avocado, edamame beans, pimento, olives, onion, corn, kimchi, pineapple. With crispy pork or roast aubergine (VE)	

PUB CLASSICS

TAVERN BAKED HAM & EGGS	12.80
With tavern chips, peas and fresh eggs	
TRIO OF AMAZING SAUSAGES	12.80
On buttery mash, real gravy, and crispy onions	
FISH & CHIP FEAST	14.00
North sea white fish fillets in our crispy house beer batter, with homemade Tavern chips and Tavern's own tartare sauce, pickled onion and mushy peas	
MACARONI CHEESE (V)	9.90
Rich gooey and cheesy (ADD CHORIZO CRUMB 1.50)	
STARTER PORTION (ADD CHORIZO 1.00)	6.90
CHILLI CON CARNE	10.30
Beef mince, with rice, sour cream and jalapenos (VE option available)	
TAVERN BURGER PLATTER	14.50
Very Naughty, Very Nice!	
Two 100% beef patties, gently pressed, dry-rub seasoned on the outside, then char grilled. Served on a toasted bun, topped with tomato, relish, crisp bacon, Cheddar and jalapeño cheese, baconsauce served with Tavern chips	
Add Hot Chilli 2.90 BBQ Pork 2.90 Mac and Cheese 2.90	

CHICKEN WINNA BURGER	12.50
Whole fresh chicken breast, breadcrumb with our special seasoning, tomato, onions, cheeselow, tomato relish, corn relish, kimchi, served with Tavern chips	
Add Hot Chilli 2.90 Pulled BBQ Pork 2.90 Mac and Cheese 2.90	
LOADED MUSHROOM BURGER (V)	12.00
Big field mushroom, filled with goats cheese, cranberry and kimchi, corn relish and tomato	

TO SHARE

BREAD BOARD (V/VE)	6.50
With olives, herb butter, olive oil, avo salsa, balsamic vinegar & artisan bread	
GARLIC BREAD (V)	4.90
BRUSCHETTA (VE)	6.80
With basil, avocado, tomato salsa	
Add Mozzarella 1.00	
BASKET OF WARM BREAD (V)	3.50
With butter	
BUFFALO BBQ CHICKEN WINGS	
FIVE WINGS 6.00 EIGHT WINGS 8.00	
TWELVE WINGS 10.00	

FRIENDS PLATTER	14.80
With chicken wings, chicken liver pâté, posh fish fingers, sticky sausages, cob loaf, chutney, dips, sauce	

SIDES

MIXED SALAD	5.90
FRESH ONION RINGS	4.90
TOMATO & RED ONION SALAD	5.90
With honey mustard dressing	
2 FREE RANGE EGGS	2.40
CHEESY PEAS	4.50
FRESH VEGETABLE MIX	5.90
BAKED POTATO	4.00
PAN FRIED MUSHROOMS	5.00
CAULIFLOWER CHEESE	5.00
BUTTERY MASH	4.20
PAN HAGGARTY	5.00
TAVERN CHIPS	3.90
THIN FRIES	3.90
BRAISED RED CABBAGE	4.20
STEAKHOUSE SAUCE	4.20
PEPPERCORN SAUCE	4.20
DIJONNAISE	4.20
CHIMICHURRI	4.20

REAL, HONEST, FRESH
NORTHUMBRIAN FOOD



TAVERN SPECIALS

NORTHUMBRIAN ULTIMATE SHEPHERDS PIE	14.50	SLOW BRAISED BRISKET OF BEEF BORDER-LAISE	15.00
Fresh Lamb mince, venison, in a rich meaty gravy with vegetables and redcurrant jelly, topped with creamed potato and nettle cheese, crispy onions, braised red cabbage		Aged lean beef brisket very slowly braised in red wine garlic & thyme craster bacon lardons, a splash of Lindisfarne mead, fresh mushrooms, scallions, with creamed chive potato	
CHICKEN SARAH BERNHARDT	15.20	CAULIFLOWER STEAK (VE)	12.00
Saddle Grill classic – chicken breast, house crumbed in a cheese sauce, tomato, peas and chips		Pan roasted in olive oil with Tavern seasoning, chimichurri sauce, roast aubergine salad	
VENISON SAUTE	20.05	COD LOIN WITH CHORIZO CRUMB	15.30
Pan fried venison steaks, served pink with red wine, redcurrant and bitter chocolate on pan haggarty		Tender greens, butter drenched baby potatoes	
FRESH MUSHROOM RAVIOLI (V)	14.00	SEAFOOD LINGUINE	17.70
Mushroom pasta with truffle oil and cream sauce, parmesan		King prawns, mussels, crab meat, peas, cream	
PAN FRIED SEABASS FILLETS	17.70	LOADED MUSHROOM (V/VE)	13.00
On crushed mint new potatoes with dill, white wine, tomato pesto		Large Flat mushrooms, shallots, goats cheese and cranberry jelly (V) or roasted aubergine (ve) baked with a cheese and herb crumb, new potatoes and cheeselow	
VERY SLOW ROAST BELLY PORK	16.00	GEORDIE CHOP	19.30
Belly marinated, roasted until moist & tender, crispy skin, gravy from the marinade, butter mash, greens		Big meaty tender double chop of lamb, red wine & rosemary gravy, mint jelly, pan haggarty, fresh greens	

THE CUTS

Served with tavern homemade chips or baked potato with tomato on the vine & house salad

8oz SIRLOIN	21.00	TAVERN MIXED GRILL	19.20
Knighted loin, good fat covering, great flavour, tenderness		Rump steak, ham, sausage with fried eggs, homemade chips and peas	
16oz SIRLOIN	28.00	SURF & TURF	29.70
12oz RUMP STEAK	19.80	10oz prime ribeye steak and enormous succulent king prawns, drenched in Tavern butter	
10oz RIBEYE	23.00	STEAKHOUSE SPECIAL	24.70
The steak lovers steak. Marbled and tender		10oz prime ribeye steak, with sauteed garlic butter, spring onions, mushrooms, tomato, red wine, cream sauce, with pink and green pepper berries, chips and salad	
8oz FILLET	27.80		
The leanest, most tender cut. Best medium rare or butterflied			
ENTRECOTE FRITES	21.00		
Classic French bistro cut, with thin fries and pepper sauce			

FOR A BIG APPETITE OR SHARED WITH FRIENDS

32oz TOMAHAWK RIB	50.00	THE ONE KILO T-BONE	60.00
Prime rib, on the bone, best served pink		Sirloin and fillet matured and served on the bone, an absolute giant Steak of the best steak we can find, with tasty melting fat around to baste and flavour	
CHATEAUBRIAND 500g	60.00		
Prime fillet steak, basted and seasoned, reverse seared to medium-rare			

GREAT STEAKS FINEST QUALITY

MINIMUM OF 28 DAYS DRY AND WET AGED ON THE BONE

To bring out the succulence of great steaks, hand cut by expert butchers, Tavern seasoned and butter basted for fullest flavour and then carefully grilled and rested by our chef.

MAKE SURE YOU LEAVE ROOM & HAVE A LOOK AT OUR DESSERT BOARD INCLUDING DESSERTS FROM THE AWARD WINNING PROOF OF THE PUDDING.

DESSERT WINES, PORT, COCKTAILS, COFFEES ALSO AVAILABLE
HAVE A LOOK AT OUR DRINKS MENU TO SEE THE FULL SELECTION