

# SNACKS & STUFF

Check out our Starters & Sharing plates overleaf

## BASKETS

<b>CHICKEN IN A BASKET</b>	14.00	<b>SCAMPI IN A BASKET</b>	14.50
Half a fried chicken, Tavern chips, cheeseslaw and piri piri		Homemade wholetail prawn scampi, Tavern chips tartare sauce	
<b>AMAZING TAVERN CHIPS (V)</b>	4.50	<b>CHILLI CHIPS</b>	9.50
Our tavern chips are hand cut, twice fried, and seasoned using our house seasoning		Topping of our chilli con carne, jallapeños, sour cream green onion	
<b>CHEESY CHIPS (V)</b>	9.50	<b>BASKET OF ONION RINGS (V)</b>	5.50
Topped with mac n cheese sauce, mature Cheddar, crispy onions		Crisp beer batter, fresh onions, spicy dip	
<b>HOG-WOR-T</b>	9.50	<b>SKINNY FRIES (V)</b>	4.50
Crispy BBQ pork strips on Tavern chips, baconnise, yellow mustard, bacondust			

## BURGERS & WARM BUTTIES

<b>TAVERN BURGER PLATTER</b>	15.50	<b>CHICKEN WINNA BURGER</b>	14.50
<i>Very Naughty, Very Nice!</i>		Whole fresh chicken breast, breadcrumbed with our special seasoning, tomato, onions, cheeseslaw, tomato relish, corn relish kimchi served with Tavern chips	
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 3.00   Pulled BBQ pork 3.00   Mac and cheese 3.00	
ADD: Hot chilli brisket 3.00   BBQ Pork 3.00   Mac and cheese 3.00		<b>LOADED MUSHROOM BURGER (V)</b>	13.50
<b>SUPER STEAK BAGUETTE</b>	15.00	Big field mushroom, filled with goats cheese, cranberry and kimchi, corn relish and tomato	
Fillet strips sautéed with red onion, horseradish, thin fries		<b>FISH &amp; CHIP BUTTY</b>	9.00
Add mushrooms or cheese 1.50		With homemade tartare sauce	

## SANDWICHES

<b>CHICKEN MAYONNAISE SANDWICH</b>	7.00	<b>THICK CUT MEAD BAKED HAM</b>	7.00
<b>TAVERN DRESSED CRAB SANDWICH</b>	9.00	baked ham, thick cut, pease pudding, sandwich	
<b>MILD CHEDDAR CHEESE AND PICKLE SANDWICH (V)</b>	6.00	<b>NORTHUMBERLAND PLATTER</b>	17.00
		Baked ham, chicken pâté, kipper pâté, Mature cheese, pickles, chutney and cob. Ideal for sharing!	

## 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 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.

B59807

# 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

<b>SMOOTH CHICKEN LIVER PARFAIT</b>	8.00
<small>With red onion jam, rye toast</small>	
<b>CRISPY CAULIFLOWER WINGS (VE)</b>	6.00
<small>With hot sriracha glaze</small>	
<b>FRESH MUSSELS 'MARINIER</b>	8.50
<small>Starter</small>	
<small>Main with Frites</small>	13.00
<b>SPAM FRITTERS</b>	6.50
<small>With broon sauce</small>	
<b>STEAKHOUSE BROTH</b>	6.00
<b>CRASTER KIPPER PÂTÉ</b>	8.00
<small>With toasted bread</small>	
<b>PAN FRIED GARLIC KING PRAWNS</b>	9.50
<small>With toasted bread</small>	
<b>LOADED MUSHROOM (V)</b>	8.00
<small>With goats cheese &amp; cranberry or aubergine &amp; chimichurri (VE)</small>	

## TO SHARE

<b>BREAD BOARD (V/VE)</b>	6.50
<small>With olives, herb butter, olive oil, balsamic vinegar &amp; artisan bread</small>	
<b>GARLIC BREAD (V)</b>	5.00
<b>GARLIC BREAD WITH CHEESE (V)</b>	6.50
<b>BRUSCHETTA (VE)</b>	8.00
<small>With basil, onion, tomato salsa Add Mozzarella 1.00</small>	
<b>BASKET OF WARM BREAD (V)</b>	4.00
<small>With butter</small>	
<b>BUFFALO BBQ CHICKEN WINGS</b>	
<b>FIVE WINGS</b>	6.50
<b>EIGHT WINGS</b>	8.50
<b>TWELVE WINGS</b>	10.50

<b>FRIENDS PLATTER</b>	16.00
<small>With chicken wings, chicken liver pâté, posh fish fingers, sticky sausages, cob loaf, chutney, dips, sauce</small>	

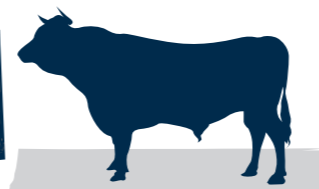
## PUB CLASSICS

<b>TAVERN BAKED HAM &amp; EGGS</b>	14.00
<small>With tavern chips, peas and fresh eggs</small>	
<b>TRIO OF AMAZING SAUSAGES</b>	14.00
<small>On buttery mash, real gravy, and crispy onions</small>	
<b>FISH &amp; CHIP FEAST</b>	15.50
<small>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</small>	
<b>MACARONI CHEESE (V)</b>	11.00
<small>Rich gooey and cheesy (ADD CHORIZO CRUMB 1.50)</small>	
<b>STARTER PORTION (ADD CHORIZO 1.00)</b>	8.00
<b>CHILLI CON CARNE</b>	12.00
<small>Beef mince, with rice, sour cream and jalapenos (VE option available)</small>	
<b>TAVERN BURGER PLATTER</b>	15.50
<small>Very Naughty, Very Nice!</small>	
<small>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, baconnaise served with Tavern chips Add Hot Chilli 3.00   BBQ Pork 3.00   Mac and Cheese 3.00</small>	
<b>CHICKEN WINNA BURGER</b>	14.50
<small>Whole fresh chicken breast, breadcrumb with our special seasoning, tomato, onions, cheeselow, tomato relish, corn relish, kimchi, served with Tavern chips Add Hot Chilli 3.00   Pulled BBQ Pork 3.00   Mac and Cheese 3.00</small>	
<b>LOADED MUSHROOM BURGER (V)</b>	13.50
<small>Big field mushroom, filled with goats cheese, cranberry and kimchi, corn relish and tomato</small>	

## SIDES

<b>MIXED SALAD</b>	6.00
<b>BEER BATTERED ONION RINGS</b>	5.50
<b>TOMATO &amp; RED ONION SALAD</b>	6.00
<small>With honey mustard dressing</small>	
<b>2 FREE RANGE EGGS</b>	2.40
<b>CHEESY PEAS</b>	4.50
<b>FRESH VEGETABLE MIX</b>	6.00
<b>BAKED POTATO</b>	4.00
<b>PAN FRIED MUSHROOMS</b>	5.00
<b>CAULIFLOWER CHEESE</b>	5.50
<b>BUTTERY MASH</b>	4.50
<b>PAN HAGGARTY</b>	5.00
<b>TAVERN CHIPS</b>	4.50
<b>THIN FRIES</b>	4.50
<b>BRAISED RED CABBAGE</b>	4.50
<b>STEAKHOUSE SAUCE</b>	4.50
<b>PEPPERCORN SAUCE</b>	4.50
<b>DIJONNAISE</b>	4.50
<b>CHIMICHURRI</b>	4.50

**REAL, HONEST, FRESH  
NORTHUMBRIAN FOOD**



## TAVERN SPECIALS

<b>NORTHUMBRIAN ULTIMATE SHEPHERDS PIE</b>	16.00	<b>SLOW BRAISED BRISKET OF BEEF BORDER-LAISE</b>	17.00
<small>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</small>		<small>Aged lean beef brisket very slowly braised in red wine garlic &amp; thyme craster bacon lardons, a splash of Lindisfarne mead, fresh mushrooms, scallions, with creamed chive potato</small>	
<b>CHICKEN SARAH BERNHARDT</b>	17.00	<b>CAULIFLOWER STEAK (VE)</b>	14.00
<small>Saddle Grill classic – chicken breast, house crumbed in a cheese sauce, tomato, peas and chips</small>		<small>Pan roasted in olive oil with Tavern seasoning, chimichurri sauce, roast aubergine salad</small>	
<b>VENISON SAUTE</b>	22.00	<b>COD LOIN WITH CHORIZO CRUMB</b>	17.00
<small>Pan fried venison steaks, served pink with red wine, redcurrant and bitter chocolate on pan haggarty</small>		<small>Tender greens, butter drenched baby potatoes</small>	
<b>FRESH MUSHROOM RAVIOLI (V)</b>	15.00	<b>SEAFOOD LINGUINE</b>	20.00
<small>Mushroom pasta with truffle oil and cream sauce, parmesan (Starter 8.50)</small>		<small>King prawns, mussels, crab meat, peas, cream</small>	
<b>SKIN DOWN PAN FRIED FILLET OF SALMON</b>	17.50	<b>LOADED MUSHROOM (V/VE)</b>	14.00
<small>On crushed mint new potatoes with dill, white wine, tomato pesto</small>		<small>Large Flat mushrooms, shallots, goats cheese and cranberry jelly (V) or roasted aubergine (ve) baked with a cheese and herb crumb, new potatoes and cheeseslaw</small>	
<b>VERY SLOW ROAST BELLY PORK</b>	17.00	<b>GEORDIE CHOP</b>	21.00
<small>Belly marinated, roasted until moist &amp; tender, crispy skin, gravy from the marinade, butter mash, and greens</small>		<small>Big meaty tender double chop of lamb, red wine &amp; rosemary gravy, mint jelly, pan haggarty, fresh greens</small>	

## THE CUTS

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

<b>8oz SIRLOIN</b>	23.00	<b>TAVERN MIXED GRILL</b>	26.00
<small>Knighted loin, good fat covering, great flavour, tenderness</small>		<small>Rump steak, ham, sausage with fried eggs, homemade chips and peas</small>	
<b>16oz SIRLOIN</b>	30.00	<b>SURF &amp; TURF</b>	32.00
<small>The steak lovers steak. Marbled and tender</small>		<small>10oz prime ribeye steak and enormous succulent king prawns, drenched in Tavern butter</small>	
<b>12oz RUMP STEAK</b>	22.00	<b>STEAKHOUSE SPECIAL</b>	28.00
<b>10oz RIBEYE</b>	25.00	<small>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</small>	
<b>8oz FILLET</b>	30.00		
<small>The leanest, most tender cut. Best medium rare or butterflied</small>			
<b>ENTRECOTE FRITES</b>	23.00		
<small>Classic French bistro cut, with thin fries and pepper sauce</small>			

### FOR A BIG APPETITE OR SHARED WITH FRIENDS

<b>32oz TOMAHAWK RIB</b>	55.00	<b>THE ONE KILO T-BONE</b>	65.00
<small>Prime rib, on the bone, best served pink</small>		<small>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</small>	
<b>CHATEAUBRIAND 500g</b>	65.00		
<small>Prime fillet steak, basted and seasoned, reverse seared to medium-rare</small>			

## 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