



G I B S I D E H O T E L

Starters

Soup of the Day Served with a Freshly Baked Honey Loaf	£5.50
Potted Chicken Liver Pate With Spiced Apple Chutney and House Melba Toast	£5.95
Potato Skins Served with Garlic or BBQ Sauce	£5.20
Traditional Prawn Cocktail North Atlantic Prawns served with Rose Marie Sauce and soft brown bread	£6.50
Black Pudding Topped with a Poached Duck Egg, Drizzled with Peppercorn Sauce	£5.95
Smoked Salmon & Avocado Scottish Smoked Salmon & Avocado on a bed of Rocket	£5.95
Feta & Olives Served with Freshly Baked Honey Loaf, Olive Oil & Balsamic Reduction	£5.20
Honeydew Melon With Fruits of the Forest	£5.50

Mains

Roast Scottish Silverside of Beef Served with Roast Potatoes, Vegetables and Yorkshire Pudding	£12.75
Roast Chicken Breast Served with Bacon Wrapped Chipolatas, Stuffing, Vegetables and Yorkshire Pudding	£12.75
Roast Pork Served with Bacon Wrapped Chipolatas, Stuffing, Vegetables and Yorkshire Pudding	£12.75
Slow Cooked Leg of Northumbrian Lamb Served with Roasted Potatoes, Vegetables and Yorkshire Pudding	£12.75
Hotchpotch, A Selection 3 of the Above Meats With Cumberland Meat and Sage Stuffing, Bacon wrapped Chipolatas, Vegetables and Yorkshire Pudding	£15.75
Mince & Dumplings Served with Mash Potato and Vegetables	£11.50
Oven Baked Salmon With Asparagus, New Potatoes & Hollandaise Sauce	£14.25
Goats Cheese, Hazelnut and Cranberry Nut Roast On a Pool of Napoli Sauce, New Potatoes and Vegetables	£10.95
Cauliflower Cheese for 2	£2.00

Desserts

Warm Chocolate Brownie Served with Vanilla Ice Cream & Chocolate Sauce	£5.75
Cheesecake of the Day With Fresh Pouring Cream	£5.75
Belgian Waffle With Vanilla Ice Cream & Chocolate Sauce	£5.75
Apple & Blueberry Crumble & Custard	£5.75
Sticky Toffee Pudding With Butterscotch Sauce & Vanilla Ice Cream	£5.75
Lemon Posset With Shortbread Biscuit	£5.75
A Trio of Local Ice Cream Served with a Chocolate Wafer & Strawberry	£4.95
Locally Sourced Cheese Served with Crackers & Homemade Onion Chutney	£6.75