

STARTERS

- Homemade Soup**
Hearty homemade soup of the day served with bloomer bread. **£4.95**
- Potato Skins**
Crunchy deep-fried potato skins served with garlic and barbecue dips. **£5.45**
- Lindisfarne Inn Fish Cakes**
Blend of salmon, cod and potato infused with herbs and spices, served with salad garnish and a wedge of lemon. **£6.25**
- Black Pudding & Crisp Bacon**
Grilled black pudding topped with crisp bacon lardons, finished with a creamy peppercorn sauce. **£5.45**

Scottish Smoked Salmon & Cream Cheese Crossini
Toasted bloomer layered with cream cheese and topped with a ribbon of Scottish smoked salmon, served with a lemon wedge, cracked black pepper and salad garnish. **£7.95**

Whitebait
Breadcrumbed whitebait deep-fried, seasoned and served with garlic mayo dip and salad garnish. **£5.95**

Homemade Haggis Scotch Egg
Haggis and sausage meat combined with parsley to produce our tasty version of a scotch egg, served with mustard mayo and salad garnish. **£4.95**

MAINS

Fish & Chips
Crisp battered fillet of cod, traditionally served with dips, peas and tartare sauce. **£11.95**

Scampi & Chips
Succulent sweet wholemeal scampi inside a deep-fried crumb coating, served with chips and peas and tartare sauce. **£10.95**

Homemade Aberdeen Angus Beef & Ale Pie
Tender prime Scottish beef cooked slowly with dried root vegetables and herbs in local real ale, encased in pastry and served with chips and peas and lots of gravy. **£10.95**

Pan-Fried Scottish Salmon Fillet
Pan-fried fillet of Scottish salmon fillet served with Mediterranean vegetables and buttered kale. **£10.95**

Lindisfarne Inn Aberdeen Angus Burger
A well-known favourite, homemade to our own recipe. Served on crisp lettuce and beef tomato in a brioche burger bun accompanied with chips and salad. **£11.95**

Chicken & Black Pudding
Succulent chicken breast topped with grilled black pudding and peppercorn sauce, served rested on a bed of Colcannon mashed potato with buttered kale. **£9.95**

Haggis, Neeps & Tatties
This traditional dish of Scottish haggis, buttery Northumberland swede and creamy mashed potato is finished with a whisky and wholegrain mustard cream sauce. **£8.95**

Smoked Salmon Linguine
Sliced ribbons of smoked salmon added to a garlic cream sauce tossed with linguine and topped with Parmesan. **£11.95**

Pork Fillet Stir-Fry
Strips of tender pork fillet quickly stir-fried with ginger, garlic and chilli with sliced vegetables, noodles and a sweet chilli sauce. **£10.95**

Mince & Tatties
Prime Aberdeen Angus mince beef mixed with carrots, subtle herbs, a splash of Worcester sauce and rich beef gravy, served with buttery mash potato and kale. **£8.95**

Black Pudding, Bacon & Blue Cheese Salad
Lardons of bacon and diced black pudding sautéed and tossed through a blue cheese salad dressed with a rich balsamic glaze. **£9.95**

Simple Chicken Salad
Succulent chunks of chicken mixed with salad leaves, sliced red onion and cherry tomatoes dressed in a wholegrain mustard dressing. **£9.95**

VEGETARIAN

Rumble de Thumps
A traditional Scottish Borders dish combining vegetables and buttered potato, baked and topped with vegetarian hard cheese. **£8.95**

Vegetarian Haggis, Neeps & Tatties
This traditional dish uses vegetarian Scottish Haggis, buttery Northumberland swede and creamy mashed potato and is finished with a whisky & wholegrain mustard cream sauce. **£9.95**

Vegetable Linguine
Seasonal vegetables cooked with onion, garlic and tomatoes tossed with linguine pasta, topped with vegetarian hard cheese. **£8.95**

SIDES & SAUCES

- Chips** **£2.50**
- Onion Rings** **£2.25**
- Side Salad** **£2.45**
- Seasonal Vegetables** **£2.75**
- Buttered Potatoes** **£2.15**
- Garlic Bread** **£2.00**
- Bread Roll & Butter** **£1.45**
- Marinated Olives & Bread** **£2.95**
- Peppercorn, Blue Cheese or Diane Sauce** **£1.95**

DESSERTS

Sticky Toffee Pudding
Homemade date sponge topped with sticky caramel sauce, served with a scoop of Italian gelato. **£5.95**

Clootie Dumpling
This rich fruit pudding is a classic Scottish dessert, served with whisky-flavoured pouring cream. **£5.95**

Cranachan
Another traditional Scottish classic made from a mixture of whipped cream, honey and fresh raspberries, with toasted oatmeal soaked in a little whisky. **£4.95**

Crumble of the Day
Chef's choice of fruit covered in a crumble topping, served with a jug of custard. **£5.75**

Lemon Posset and Shortbread
Creamy and zesty lemon posset served with a round of shortbread. **£4.95**

Banana Split
Banana served with vanilla and chocolate gelato topped with squirty cream. **£5.25**

Knickerbocker Glory
Traditional style knickerbocker glory, with layers of fresh strawberries, strawberry sauce, strawberries and cream gelato topped with Chanilly cream and wafle curls. **£6.25**

Lindisfarne Inn Raspberry Mess
Sundae-style dessert made with layered vanilla gelato, whipped cream and fresh raspberries. **£6.25**

Northumbrian Cheese Selection
A selection of local cheeses served with a homemade chutney and oatcakes. **£7.95**

Mövenpick Ice Cream
Please ask for today's flavours.
One scoop £1.75 Two scoops £2.95 Three scoops £3.95

SUNDAY LUNCH

SERVED FROM NOON UNTIL 5.00PM
CHOOSE FROM HAND CARVED ROAST BEEF, PORK,
TURKEY — OR ALL THREE, WITH ALL
THE TRIMMINGS

CHILDREN'S £5.95 / LIGHT £7.95 / STANDARD £9.95 / GIANT £11.95

REMEMBER TO ASK STAFF ABOUT OUR
DAILY SPECIALS MENU