

BREAKFAST

Served until 11.00am

Northumbrian Full Breakfast

Sausage, bacon, tomato, mushrooms, baked beans and hash brown with your choice of scrambled, poached or fried egg — £8.95

Vegetarian Breakfast

Vegetarian sausage, beans, tomato, mushroom, baked beans and hash brown with your choice of scrambled, poached or fried egg — £7.25

Smoked Kipper

Whole smoked kipper served with toast — £7.95

Lindisfarne Inn Eggs Benedict

Toasted crumpet, topped with crisp bacon and poached eggs, finished with hollandaise sauce — £6.25

Porridge

Served with honey or jam — £3.95

Eggs on Toast

Fried, poached or scrambled served on toasted bloomer bread — £4.95

Breakfast Stottie

Choose from two fillings: bacon, sausage, egg, hash browns or mushroom — £3.95 (Add an extra filling for 75p)



JACKET, WRAP & ROLL

Served 11.00am – 5.00pm. All served with salad garnish.

ROLLS

All served in half stottie; with hand-cut chips

Hot Beef Dip — £8.95

Roast Turkey & Stuffing — £8.95

Tuna & Cheese — £7.95

Smoked Cheese Savoury — £7.95

Steak, Onion & Mushroom — £8.95

Steak & Halloumi — £8.95

Prawn Marie Rose — £8.95

WRAPS

Served with hand-cut chips

Firecracker Chicken — £8.95

Steak, Stilton & Rocket — £8.95

Sun-Dried Tomato, Roasted Red Pepper, Halloumi & Pesto — £7.95

JACKET POTATOES

Chicken Tikka or Chicken Jalfrezi — £7.95

Prawn Marie Rose — £8.95

Smoked Cheese Savoury — £7.95

Tuna & Cheese — £7.95

CHILDREN'S MENU

Our children's meals are designed for children under 11 years of age, however if you have a lighter appetite, please feel free to order one — 2 courses £6.50 or 3 courses £7.25

STARTERS

Potato skins, Tomato Soup, Garlic Bread or Vegetables Sticks

MAINS

Please choose your meal by selecting one main course item and two accompanying side dishes

Burger (plain or with cheese)

Cheese & Tomato Pizza

Fish & Chips

Scampi

Pepperoni Pizza

Please choose two from:

Chips, Mashed Potato, Garden Peas, Baked Beans, Mixed Salad

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream Cone

Ice Lolly

Fruit Salad

Mini Doughnuts & Chocolate Sauce



SIDES

Hand-cut Chips — £2.95

Onion Rings — £2.95

Side Salad — £2.45

Seasonal Vegetables — £2.75

Mashed Potato — £2.50

Garlic Bread — £2.00

Stottie Roll & Butter — £1.45

Marinated Olives & Bread — £2.95

Peppercorn Sauce, Blue Cheese, Diane Sauce or Café de Paris Butter — £2.50

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.

WWW.LINDISFARNEINN.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 Lindisfarne Inn, Beal, Berwick upon Tweed, TD15 2PD. Tel: 01289 381 223. Email: enquiries@lindisfarneinn.co.uk



STARTERS

Homemade Soup

Served with rustic bread and butter — **£5.25**

Potato Skins

Deep fried potato skins, served with barbeque sauce and garlic mayonnaise — **£5.95**

Chicken & Wild Mushroom Terrine

Slow-cooked chicken, garlic-infused wild mushrooms and chef's blend of herbs, chilled and set into a rich terrine; served with tangy tomato chutney and melba toast — **£6.95**

Garlic Mushrooms

Sautéed mushrooms in a thick garlic cream sauce; served on toasted stottie bread — **£6.45**

Peppered Mackerel Fillet

Pan-seared mackerel fillet served with horseradish potato salad — **£7.25**

Winter Vegetable Risotto

Roasted winter vegetables bound together with garlic & tarragon risotto — **£5.95**

Mini Haggis, Neeps & Tatties

Traditional haggis *or* meat free haggis, buttery swede and seasoned mashed potato, finished with a creamy mustard and honey sauce — **£6.75**



MAINS

Fillet Steak

Hand-cut fillet steak cooked to your liking; served with flat cap mushroom, tomatoes, hand-cut chips and homemade onion rings

10oz — **£30.00** (*£15.00 supplement*) **6oz** — **£24.95** (*£10.00 supplement*)

Fish & Chips

Crispy battered fish fillet, traditionally served with hand-cut chips, peas and tartare sauce — **£12.95**

Perfect with Hooper's Dandelion & Burdock (4.0 abv)

Scampi & Chips

Succulent sweet wholetail scampi inside a deep-fried crumb coating, served with hand-cut chips, peas and tartare sauce — **£11.95**

Steak & Ale Pie

Tender prime Scottish beef cooked slowly with diced root vegetables and local real ale; topped with shortcrust pastry; served with hand-cut chips and seasonal vegetables — **£12.95**

(Please note each pie is cooked to order - average cooking time 20 minutes)

The Lindisfarne Inn Burger

Two 4oz burgers topped with bacon and cheddar cheese; served in a traditional floured bun with tomato and gherkin relish; with fresh salad and hand-cut chips — **£13.95**

Haggis, Neeps & Tatties

The traditional dish of Scottish haggis, buttery Northumbrian swede and creamy mashed potato finished with a whisky & wholegrain mustard cream sauce — **£12.95**

Chicken Fajitas

Succulent chicken breast cooked in chef's own blend of fajita spices; served with tortilla wraps and traditional fajitas dips — **£13.95**

Chicken & Haggis Ballotine

Slow-cooked ballotine of chicken and haggis, served with black pudding & haggis potato croquettes and green vegetables; finished with a wholegrain mustard cream sauce — **£14.95**

Chunky Chilli Beef

Slow-cooked beef brisket; cooked in chefs blend of herbs and spiced tomato ragout; served with basmati rice and homemade tortilla chips, soured cream and guacamole — **£14.95**

Seafood Bouillabaisse

A blend of white fish and mixed shellfish; cooked in a rich fish stock and tomato ragout; served with homemade prawn dumplings — **£15.95**

Northumbrian Game Pudding

Homemade suet pudding filled with Northumbrian game meat and rich gravy; served with sweet potato puree and black treacle jus — **£13.95**

Lindisfarne Inn Chicken Tikka Masala

Marinated chicken breast cooked in an authentic mild tikka sauce; served with coriander pilau rice — **£12.95**

Lindisfarne Inn Chicken Jalfrezi

Marinated chicken breast cooked in an authentic spicy jalfrezi sauce with peppers and onions; served with coriander pilau rice — **£12.95**

Pheasant & Black Pudding

Pan-seared pheasant breasts with black pudding, pan-roasted new potatoes and spinach; finished with pink peppercorn sauce — **£11.95**

Mackerel & Café de Paris Butter

Baked mackerel fillets served on sautéed new potatoes and buttered spinach; finished with Café de Paris butter. — **£13.95**



PIZZAS

Authentic recipe homemade twelve inch pizzas

Spicy Chicken

Succulent chicken, spicy tomato ragout, crushed chillies and mozzarella — **£12.95**

Pepperoni Pizza

Spicy pepperoni sausage, rich tomato ragout and mozzarella — **£11.95**

Seafood

Topped with a blend of white fish, mussel meat and clams, finished with Parmesan and lemon — **£11.95**

Meat Free

Topped with rich tomato ragout, sun-dried tomatoes, roasted red peppers, halloumi and pesto — **£9.95**



MEAT FREE

Vegetarian Haggis, Neeps & Tatties

Vegetarian haggis, served with buttery swede, creamy mashed potato and finished with a wholegrain mustard cream sauce — **£10.95**

Winter Vegetable Wellington

Winter vegetable cooked in a thyme & garlic tomato ragout, encased in puff pastry; served with green vegetables and red pepper & squash sauce — **£9.95**

Sweet Potato & Butternut Squash Risotto

Tender chunks of roasted butternut squash and sweet potato bound together with garlic & tarragon risotto; garnished with sweet potato crisps — **£10.95**



DESSERTS

Sticky Toffee Pudding

Homemade sticky toffee pudding with toffee sauce and vanilla ice cream — **£5.95**

Mini Doughnuts & Fruit Platter

A medley of fresh fruit and mini doughnuts served with homemade chocolate fondue and chocolate ice cream — **£5.95**

Coconut Bread & Butter Pudding

Served with coconut milk custard — **£5.95**

Spiced Rum & Honey Mousse

Served with homemade cinnamon shortbread — **£5.95**

Winter Berry Tart

Served with Chantilly cream and almond crumb — **£5.95**

Luxury Ice Cream

Please ask your server for today's flavours. One Scoop — **£2.45** Two Scoops — **£3.95**

Northumbrian Cheese Selection

A selection of Northumbrian cheeses, cheese biscuits, fruit and chutneys — **£5.95**



SUNDAY LUNCH

Choose from

Roast Beef, Loin of Pork *or* Roast Turkey *or a combination of all three!*

Served with all the trimmings — Giant — **£11.95** Standard — **£9.95**

Light — **£7.95** Children — **£5.95**

Served Noon - 5.00pm every Sunday



Please order your food at the bar, quoting your table number when ordering
Remember to ask staff about our daily specials menu — We hope you enjoy your meal

(Please note: specials may not be available during peak seasons)