

# *BEWICKS*

*Amble*

*At Bewicks, we strive to source all of our produce as locally and sustainably as physically possible.  
Please ask your server about where our produce has come from on your visit.*

## *Small Plates*

<i>Dressed Amble Crab, Toasted Sourdough</i>	<i>£18</i>
<i>Duck Breast, Rhubarb &amp; Candied Walnuts, Red Wine</i>	<i>£16</i>
<i>Monkfish Skewer, Curried malibu sauce, peanuts</i>	<i>£14</i>
<i>North Sea Squid, Nduja, &amp; chickpea Ragu</i>	<i>£14</i>
<i>Burrata, Pickled radish, celery, Sea Banks Vinaigrette (V)</i>	<i>£11</i>
<i>Spring Vegetable Croquettes, Spring Pea Veloute (vegan)</i>	<i>£11</i>

## *Large Plates*

<i>1/2 or full Lobster</i>	<i>£Market Price</i>
<i>Fanned Fillet Steak</i>	<i>£36</i>
<i>Black Cod Fillet, Radish, Pickled Ginger</i>	<i>£24</i>
<i>Game Pie, Pickled beetroot, Mash Potato, Game Jus</i>	<i>£21</i>
<i>Bewicks Fish &amp; Chips, Panko breaded Monkfish, Minted Pea puree, Tartar</i>	<i>£19</i>
<i>Pan Roast Lamb Rump, Petit Ratatouille &amp; Chevre Cheese</i>	<i>£24</i>
<i>Wild Garlic &amp; Beetroot Risotto (Vegan)</i>	<i>£19</i>

## *Sharing Board*

*Whole Lobster, Fanned fillet steak, Crab, Fries, Burrata, Squid Ragu £109*

## *Sides*

<i>Paddy's Truffle Mac &amp; Cheese</i>	<i>£8</i>
<i>Fries</i>	<i>£5</i>
<i>Steak Sauces</i>	<i>£4.50</i>
<i>Side Salad</i>	<i>£5</i>

## *Puddings*

<i>Creme Brulee</i>	<i>£9</i>
<i>Sticky Toffee Pudding</i>	<i>£10</i>
<i>Lemon Posset, Rhubarb, shortbread</i>	<i>£10</i>
<i>Alnwick Brewery Amaretto Affogato (Vegan)</i>	<i>£8</i>
<i>Three Local Cheeses With Provisions Including A Glass Of Port</i>	<i>£15</i>

*Please inform a member of staff about any allergies.*