



*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 & Candied Walnuts, Red Wine</i>	<i>£13</i>
<i>North Sea Squid, Nduja, & chickpea Ragu</i>	<i>£12</i>
<i>Spring Vegetable Croquettes, Spring Pea Veloute (Vegan)</i>	<i>£9</i>
<i>Beetroot Candied Walnut & Vegan Cheese Salad (Vegan)</i>	<i>£9</i>
<i>Moules Marinieres</i>	<i>£9</i>

Large Plates

<i>Game Pie, Pickled Beetroot, Mash Potato, Game Jus</i>	<i>£20</i>
<i>Bewicks Fish & Chips, Panko breaded Haddock, Minted Pea puree, Tartar</i>	<i>£16</i>
<i>Bewicks Burger, Smoked Northumbrian Cheese & Bacon, Chips, Salad</i>	<i>£16</i>
<i>Fillet of Seabass, New potatoes, Curried Green Veg, Red Onion & Cherry tomato Salad</i>	<i>£16</i>
<i>Pan Roast Lamb Rump, Petit Ratatouille & Chevre Cheese</i>	<i>£24</i>
<i>Wild garlic & Spring Pea Risotto (Vegan)</i>	<i>£16</i>
<i>Greens of Longframlington 7oz Rump Steak, Chips & Salad</i>	<i>£19</i>

Sides

<i>Green Veg</i>	<i>£5</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>£9</i>
<i>Lemon Posset, Rhubarb, shortbread</i>	<i>£9</i>
<i>Alnwick Brewery Amaretto Affogato (Vegan)</i>	<i>£9</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.