



*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>Salmon Niçoise Salad</i>	<i>£13</i>
<i>Duck Breast, Blackberries, Beetroot & Candied Walnuts, Red Wine Jus</i>	<i>£13</i>
<i>Smoked Mackerel Pate, Chutney, Toasted Sourdough</i>	<i>£11</i>
<i>Vegetable Croquettes, Veloute (Vegan)</i>	<i>£9</i>
<i>Summer Squash & Vegan Parmesan Soup (Vegan)</i>	<i>£9</i>
<i>Moules Marinieres</i>	<i>£11/£18</i>
<i>Salad of Watermelon, Feta & Parma Ham</i>	<i>£10</i>

Large Plates

<i>Bewicks Fish & Chips, Beer-battered Haddock, Minted Pea puree, Tartar</i>	<i>£17</i>
<i>Bewicks Burger, Smoked Northumbrian Cheese & Bacon, Chips, Salad</i>	<i>£16</i>
<i>Fillet of Seabass, Sweet potatoes, Feta, Red Onions, Zucca Veloute</i>	<i>£18</i>
<i>Basa Fillet, New Potatoes, Roasted Mediterranean Vegetables, Pesto Sauce</i>	<i>£18</i>
<i>Mushroom, Beetroot & Vegan Parmesan Pasta (Vegan)</i>	<i>£16</i>
<i>7oz Rump Steak, Chips & Salad</i>	<i>£19</i>
<i>Gnocchi, Blue Cheese, Blackened Tenderstem & Candied Nuts</i>	<i>£17</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>Lemon Posset, Summer Berries & Shortbread</i>	<i>£9</i>
<i>Creme Brulee</i>	<i>£9</i>
<i>Alnwick Brewery Amaretto Affogato (Vegan)</i>	<i>£8</i>
<i>Eton Mess</i>	<i>£8</i>
<i>Selection of Three Cheeses With Provisions, & Glass of Port</i>	<i>£15</i>

Please inform a member of staff about any allergies.