

EVENING MENU



5.30pm - 9.00pm

Bertram's

Starters

Twice baked Northumberland cheese soufflé (v) £12

Bertram's soup of the day with fresh sourdough bread (v) £9

Spiced cauliflower bhaji with cucumber pickle (v) £10

Poached king prawn, Thai dressing, burnt lime, crème fraîche, crispy noodles £16

North Sea squid, fennel pollen batter with roast lemon aioli £14

Oxtail and haggis croquettes with Worcester cream £12

Mains

BBQ darne of local halibut, wild garlic and crab dressing £34

Roast North Sea cod, brown shrimp and caper butter
with salt roasted potatoes £30

Medallions of beef fillet, roast shallot purée with crispy onions, port wine jus
and hand cut chips £38

Chargrilled sirloin beef, confit tomato, portobello mushroom
and hand cut chips £30

Jerusalem artichoke with wild mushroom and hazelnut crumble (v) £23

Pan fried fillet of wild roe deer, rosti potatoes, whisky apples
and peppercorn jus £28.50

Pan roasted buttered chicken fillet with forest mushroom and Madeira
with pancetta and rosemary fondant £26.50

Sides

Hand Cut Chips £5 | Skinny Fries £5 | Seasonal Salad £4 | Buttered Greens £4

Please speak to our staff about your dietary requirements before ordering