

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

Toasted muffin, roast pepper and buratta with lemon oil (v) £12

Pan roasted scallops, crispy pork belly and quince £16

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

Oxtail and haggis croquettes with Worcester cream £12

Roast cauliflower steak, pickled raisins, pine nuts and salsa verde (vg) £14.50

Mains

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

Slow cooked feather blade of Angus beef, port wine jus on truffle mash £27

Char-grilled sirloin beef, confit tomato, portobello mushroom and hand cut chips £30

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

Crab crusted fillet of hake with dauphinois potatoes and hispi cabbage £28

Pumpkin and sage tortellini with shaved asparagus (vg) £26

Wild mushroom cannelloni with crispy artichoke (v) £24

Fish of the day, served with salad and french fries (Market Value)

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