

# Hardy's

## BISTRO

Here at Hardy's we pride ourselves on the quality of our food which, wherever possible is locally sourced. The menu changes on a seasonal basis ensuring that we can incorporate the varied local produce available throughout the year. I have spent a great deal of time producing this menu and I hope you will enjoy it as much as I've enjoyed putting it together.

Head Chef  
**Paul Forrest**

### STARTERS & SALADS

	STARTER	MAIN
Homemade soup of the day, artisan bread	£4.25	
Scottish steamed mussels, onion, garlic and parsley sauce	£4.85	£9.50
Lancashire black pudding and Scottish haggis, local Alnwick Rum cream sauce	£4.85	
Homemade game terrine, oatcakes and chutney	£4.95	£9.95
Rose of melon, fruit water ice (V)	£4.50	
Spinach and ricotta tortellini, Provencal sauce (V)	£5.50	£9.95

### SMALL PLATES

Marinated Campagna Olives (V)	£2.75
Crostini toasted bread, tapenade and Mozzarella cheese (V)	£4.00
Nachos, Mozzarella and Cheddar cheese and jalapeno peppers (V)	£4.50

### MAIN COURSES

Sea bream, julienne of vegetables and a white wine cream sauce	£11.95
Oven baked Scottish salmon lattice, saffron sauce	£12.50
Steak and local Alnwick Ale pie, peas	£10.75
Pollock in local Alnwick Ale batter, hand cut chips and mushy peas	£10.95
Homemade vegetable lasagne, garlic bread and side salad (V)	£9.75
Local Northumbrian sausage and mash, onion gravy	£9.25
Corn fed chicken supreme, pan haggerty and Alnwick Rum sauce	£12.95
Rack of Northumbrian lamb, lyonnaise potatoes, rosemary and redcurrant jus	£16.00
White Swan classic cheeseburger, two 4oz burgers, hand cut chips, tomato salsa and onion rings	£11.00

### FROM THE CHARGRILL

Scottish sirloin steak, tomato and mushroom garnish	£18.00
Scottish rib eye steak, tomato and mushroom garnish	£17.00

### SAUCES

Red wine and shallot	£2.50
Diane	£2.50
Peppercorn	£2.50

### PASTA

Create your own delicious pasta dish either as a starter or main course by selecting from following pastas;

#### Pasta:

- \* Penne, deriving from Latin penna meaning feather or quill, cylinder shaped.
- \* Linguine, the name means "little tongues" in Italian, narrow and flat similar to spaghetti.
- \* Tagliatelle, from the Italian tagliare meaning "to cut", long ribbons.

Add a freshly made sauce of your choice:

- \* Provencal - chunky tomato, onion, fresh basil and garlic sauce
- \* Pesto - fresh basil, garlic, pine kernels and olive oil mixed with sun blushed tomatoes
- \* Cheese - with Italian ricotta and parmesan cheese, cream and shallots

And add one of the following additions to complete your dish:

- \* Flakes of baked salmon
- \* Marinated chicken strips in lemon and lime, oven baked
- \* Pepper, onion, courgette, aubergine char-grilled with cracked black pepper

Starter £5.50 Main course £9.95

### SIDE ORDERS

Artisan bread  
Cauliflower cheese  
Honey roasted carrots  
Chef's selection of vegetables  
Mixed salad bowl  
Classic mashed potato  
Hand cut chips  
Homemade onion rings  
Herbed new potatoes  
Cheesy garlic bread

Side orders £2.50 each

(V) - vegetarian

Food described within this menu may contain nuts or derivatives of nuts.

If you suffer from an allergy or food intolerance please inform a member of staff who will be pleased to advise you.