

Sustainable British luxury.

restaurant | pub | rooms

SNACKS

Bread, chicken butter £7
Bread, onion butter £7
Cheese doughnuts £7.5
British cold cuts £9.5
Our hash browns, caviar £21
BBQ pork scratchings, chilli £6.5

SMALLER

'Mother' £17
celeriac, apple, dates
add English truffle supp £10
Twice-baked cheese soufflé £15
Trout, parsley, jalapeño £19
Soup of the day £15
Beef tartare, salted egg yolk, lovage £18
Haggis Scotch egg, tartare sauce £16
Smoked cod's roe, purple sprouting broccoli, radish £14

LARGER

Venison, fermented turnip, pickled lingonberry £32
Chicken, asparagus, wild garlic £28
Plaice, 26 butter sauce, clams £32
Monkfish, chilli, baby gem £32
Black garlic & wild nettle ravioli, soft cheese £23
BBQ leek, seaweed, red curry £22

OUR CLASSICS

Venison burger, Cheddar cheese, caramelised onion £20
Fish & chips, mushy peas £23
curry & tartare sauce
Mac & Cheese 'our way' £21
Pie of the day, champ mash £25

STEAK

Sirloin 250g £37 | 350g £44
Ribeye 250g £42 | 350g £50
Choose from peppercorn sauce or garlic butter

TASTING MENU £75pp

Snacks | Mother | Trout | *Monkfish
| Chicken | **Cheese | Cornish lemon
**Supp £30pp caviar*
***Supp £10*

PLANT-BASED £65pp

Snacks | *Mother | Burnt leek
| Radish, chilli | Turnip
| Chocolate, berries
**Supp £10pp English truffle*

Classic wine pairing £65pp supp
Adam's pairing £115pp supp

SIDES - all at £6.5 each

Green beans & pesto
Corn ribs
Plain fries / Masala fries
Cauliflower, fermented chilli, kimchi
Spinach, chickpea, red onion
New potato salad

SWEET

The Loch & the Tyne trifle £11.5
Blood orange, ginger cake, cream
Chocolate, mint & more mint £13
Custard tart £10.5
Rhubarb & custard soft serve £8.5
Set cheesecake, Cornish lemon, basil £13
The Loch & the Tyne cheeseboard, crackers £21
Selection of ice creams and sorbets £4 per scoop

TO SHARE

Apple tarte tatin, puff pastry ice cream £32
(Pre-order requested, allow 45 mins)



the loch
&
the tyne

by Adam Handling

Bedrooms and suites upstairs starting at £250 per night.

We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water at £2.50pp
If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 10% will be applied to your bill, all prices are inclusive of VAT.

The Loch & the Tyne was created because of Chef Adam's love for the Co-chef Proprietors, Steven Kerr and Jonny McNeil.

Steven and Jonny are the longest standing chefs in the group - they have been by Chef Adam's side for over 15 years. The name actually comes from where he first met the two of them -

Steven (Tyne) first started working for Adam over 15 years ago, in Newcastle.
And Jonny (Loch) started working for Adam 12 years ago, in Scotland.

As cheesy (like our doughnuts) as it sounds, Adam loves the ocean and the fact that the road can lead to anywhere. This represents Adam's relationship with Steven and Jonny because, as long as they're on the water (The Loch & the Tyne), they'll be linked to him.

This isn't just because they'll always be working together but because they have built up a friendship and now they are really family.

We hope you enjoyed the story about why we're called The Loch & the Tyne and we hope that you'll love your meal.

Don't forget - we have bedrooms upstairs, if you really want to start exploring our incredible wine list.
Safety first and, even more of a reason, breakfast is included in the room price.