

Sustainable British luxury.

restaurant | pub | rooms

SNACKS

Sourdough, chicken butter £8
Sourdough, onion butter £7.5
Cheese doughnuts £8
add bacon jam £1 supp

Our hash browns
'The ultimate' - caviar £22
Tuna tartare £12
Beef tartare £12
Cheese & pickle £8

STARTERS

'Mother' £16
celeriac, apple, dates
Soup of the day £14
Beef tartare, mushrooms, beef fat sourdough £19
Yellowfin tuna, green chilli, ponzu £20
Mince on toast £17
Haggis Scotch egg, brown sauce £15

MAINS

Lamb, BBQ asparagus, olive £34
Fish of the day (market price)
BBQ braised short rib, parsley & chilli salad £32
Quail Kiev, wild garlic & spelt risotto £30
Leek, potato & Cheddar pie £23
Squash ravioli, rocket, smoked almond £24
Fish & chips £25
mushy peas, curry & tartare sauce

SIDES - all at £7

Purple sprouting broccoli, smoked almonds
Seasonal greens, brown butter
BBQ hispi, chilli ranch
Kimchi mac & cheese
Caesar salad
Plain fries / Masala fries
Mash potatoes

GRILL

Sirloin 250g £38 | 350g £45
Ribeye 250g £43 | 350g £51
Fillet 250g £51 | 350g £61
Ribeye on the bone (market price)
Beef & lardo burger, Cheddar & fries £21

Add-ons

Garlic prawns £10
3 onion rings £5
2 fried eggs £5
Wild mushrooms £5
BBQ pulled pork £5
Short rib £5

*Choose from garlic butter,
peppercorn sauce, chicken sauce or chimichurri butter*

SWEET

The Loch & the Tyne trifle £12
Raspberry, peach, almond
Chocolate & marshmallow fondant £12
vanilla ice cream
Sticky date pudding £12
clotted cream ice cream
Tiramisu soft serve £12 GF
add coffee liqueur supp 4.5
Rhubarb meringue tart, frozen custard £12
Chocolate & blood orange £12
The Loch & the Tyne cheeseboard, crackers £25
Selection of ice creams and sorbets £4 per scoop

TO SHARE

Apple tarte tatin, salted caramel, ice cream £30
(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 £2.50 per table.
If you have a food allergy or intolerance, please tell us when placing your order.

All prices are inclusive of VAT

The Loch and the Tyne was created because of Adam's love for Chef-Proprietor Steven Kerr.

Steven is the longest standing chef in the group - he has been by Chef Adam's side for over 19 years. The name actually comes from where he first met him.

Steven (Tyne) first started working for Adam over 19 years ago, in Newcastle.

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 because, as long as he is on the water (The Loch & the Tyne), he'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.