

SHARING PLATTERS

From the Sea

Tempura king prawns, Asian slaw & mango dressing, Shetland Island blue shell mussels, chilli salt & pepper squid, prawn mousse in sesame & panko bread crumb, rhubarb gin & beetroot cured salmon, candied beetroot & asparagus, North Sea crab & prawn salad, Trotter's of Seahouses bread £18.95

From the Land

Hand pressed pork terrine, pease pudding, mint & pea salad, handmade pork & chorizo sausage roll, battered black pudding & apple purée, duck & filo parcels, mango chutney, crispy belly pork & curried cauliflower super food salad, Trotter's of Seahouses bread £18.95

Oven Baked Camembert (v)

Oven baked camembert, new season figs, crushed pistachio, runny honey £13.50

Bread and Olives Sharer (v)

Specially selected olives, Trotter's of Seahouses bread, balsamic reduction & olive oil £6.95

STARTERS & LIGHT BITES

Soup of the Day (v)

Homemade soup, Trotter's of Seahouses bread £4.95

Tempura King Prawns

Mango & black sesame dressing, Asian slaw, sweet chilli sauce £9.95

Seasonal Special

Goats Cheese Crostin (v) (n)

Pistachio & honey glazed rolled French goats cheese, candied beetroot & fig salad £7.95

Recommended with a glass of our Cabernet Carmenera £4.60 175ml

Chilli Salt & Pepper Squid

Deep fried chilli salt & pepper squid, harissa mayo £7.95

Tempura Samphire & Asparagus (vg)

Hand battered samphire & asparagus, mango & black sesame dressing £5.95

Shetland Island Blue Shell Mussels

White wine, double cream, lemon, garlic, Trotter's of Seahouses bread £7.50

Homemade Hock Terrine

Slow braised ham hock terrine, homemade pease pudding, wild pea & mint salad £6.50

Rhubarb Gin & Beetroot Cured Salmon

Home cured salmon, pickled cucumber, candied beetroot, shaved asparagus, beetroot pearls, edible flowers £6.95

Pork & Chorizo Sausage Roll

Homemade rolled pork & chorizo, puff pastry £6.50

THE JOINERS ARMS

GASTRO PUB & LUXURY 5* INN

THE MAIN EVENT

Pan Seared Duck Breast

Braeburn duck breast, sweet potato mash, baby corn, pak choi, beetroot, mango reduction, duck filo fancies £16.95

Local Fish Khao Soi Soup

Thai infused coconut broth, local catch of the day, rice noodles, roast butternut squash, spring onions, baby corn, steamed pak choi, micro coriander £15.95

Also available as a vegan option £10.95 (vg)

'The Biggest Fish The Boat Could Safely Land'

Beer battered cod fillet, twice cooked chips, proper mushy peas £14.50
(Add 'chip shop style' curry sauce for £2.00)

Beetroot & Feta Cannelloni (v)

Beetroot, feta cheese, spinach & butternut squash stuffed cannelloni, pesto cream & wild rocket £10.95

Seasonal Special

Lamb Rump

Rump of lamb cooked pink, new potatoes, confit of heirloom tomatoes, sweet potato purée, asparagus, peas, beans, pomegranate & redcurrant reduction £17.95
Recommended with a glass of our ripe & spicy Chamuyo Malbec £5.15 175ml

Catch of the Day

Locally sourced fish landed at local harbours, samphire, asparagus, heirloom tomatoes, new potatoes, lemon & chive butter £16.95

Caramelised Pork Belly

Slow cooked belly pork, creamy mash, apple puree, candied beetroot, baby carrots, tenderstem broccoli, pomegranate sauce £14.95

French Trim Creamy Chicken

French trim chicken breast, creamy mash, tender stem broccoli, baby corn, sweet potato purée, baby carrots, white wine cream £13.95

Super Food Salad (vg)

Avocado, goji berries, cucumber, spring onion, fresh peas, baby leaf, asparagus, curried cauliflower couscous £10.95

FROM THE GRILL

The Joiner's Burger

Double 100% beef patty, brioche bun, smoked streaky bacon, cheddar, lettuce, tomato, pickle & our secret recipe burger relish £12.95

Add a thick slice of slow roast sirloin of beef & dip it all in our rich gravy for £2.00
Upgrade to sweet potato fries for £1.00

10oz Ribeye

Vine roasted cherry tomatoes, wild mushrooms, sweet potato purée, onion bhaji petal, watercress £22.95 - add peppercorn or diane sauce for £1.95

7oz Centre-cut Fillet Steak

Vine roasted cherry tomatoes, wild mushrooms, sweet potato purée, onion bhaji petal, watercress £25.95 - add peppercorn or diane sauce for £1.95

SANDWICH SELECTION

A word or two about Stotties...

Invented in the North East, a 'Stottie' or 'Stotty' is a wonderful, soft, yet substantial bread and regarded by many a Geordie as an important symbol of their identity and region. You'll love it!

Beer Battered Fish Finger Stottie

Homemade chunky tartar sauce, baby watercress salad, root vegetable crisps £7.95

North Sea Crab & Prawn Stottie

Lemon & chive mayo, gem lettuce, pickled cucumber, root vegetable crisps £7.95

Seaside Stottie (v)

Homemade egg mayo, baby watercress salad, fresh tomato, root vegetable crisps £7.95

Slow Cooked Ham Hock Stottie

Pulled ham, traditional homemade pease pudding, baby leaf salad, root vegetable crisps £7.95

Hot Roast Stottie of the Day

Slow cooked roast of the day, proper gravy, root vegetable crisps £8.95

All Sandwiches are available in white or brown stotties, baked freshly by our friends at Trotter's of Seahouses
(Sandwiches only served until 5pm)

A BIT OF SOMETHING SWEET

Nutella Filled Churros

Hazelnut chocolate filled churros, demerara sugar, warm toffee sauce £5.95

Salted Caramel Brownie

Belgian chocolate brownie, salted caramel ice cream, chocolate & salted caramel sauce £5.95

Sticky Toffee Pudding

Sticky toffee sponge, butterscotch sauce, vanilla ice cream £5.95

Apple Pie Nachos

Cinnamon & demerara sugar sweet nachos, slow stewed apples, custard, vanilla ice cream £5.95

Hazelnut & Chocolate Doughnuts

Mini Nutella filled doughnuts, chocolate dipping sauce £5.95

Joiners Assiette of Desserts

3 desserts in 1!
Churros, brownie, sticky toffee pudding. Perfect for sharing £11.95

Assorted Ice Creams

A selection of luxury ice creams £4.95

Selection of British Cheeses

Homemade chutney and assorted biscuits £9.95

Here at the Joiner's Arms we pride ourselves on using locally sourced produce wherever possible. Many of the dishes are seasoned with herbs picked from our very own garden, lovingly cared for by Tom our "green fingered guru."

SIDE ORDERS

Hand-cut chunky chips
£3.50

Sweet potato fries
£3.75

Parmesan & truffle fries
£3.75

Onion rings
£2.95

Fresh mixed salad
£3.50

Seasonal greens
£3.50

Bowl of olives
£2.50