PERCY ARMS
CHATTON

Snacks

Heatherslaw Spelt, Honey & Ale Loaf v £6
Seaweed & miso butter
Percy Bitter, England

Lindisfarne Oyster gf £4ea
Blackcurrant vinegar, tabasco pearls
Piquepoul, Henri de Richemer, France

Starters

Celeriac Velouté £8
black truffle oil, Braeburn apple,
Chillingham cheddar cheese scone
Colombard Ugni Blanc, Baron d'Arignac, France

Chicken Liver Parfait £12
Red onion & port marmalade, gingerbread crumble,
house pickles, toasted brioche
Riesling Trocken 'Solitär', Raimund Prüm, Germany

The Percy Prawn Cocktail gf £15
Marie Rose dressed prawns, brown shrimp,
gem & radicchio salad, bloody mary sorbet
Syrah Rosé, Baron d'Arignac, Pays d'Oc France

Black Pudding Scotch Egg £9
Pickled walnut brown sauce
Pinot Noir 'Les Buis d'Aps' Vignerons Ardechois, France

Salt Baked Heritage Beetroots v £13
Whipped goat's cheese, pickled beetroot,
candied walnuts, beetroot ice cream,
Heatherslaw Mill rye cracker
Pinot Grigio, Folonari, Italy

Pan Seared Scallops £17
Pumpkin puree, pickled trompette mushrooms,
Pumpkin seed & sesame crumb, dashi vinegar
Rioja Blanco Valdepalacios, Spain

Mains

BBQ Monkfish gf £34
Roasted cauliflower, horseradish, chanterelle mushrooms,
sea vegetables, lobster bisque
Sancerre 'Les Belle Vignes', Domaine Fournier, France

Grilled Crown Prince Squash v gf £24
Northumberland Nettle pan haggerty, red onion jam,
goat's curd, radicchio, sage
Alvarinho Reserva Fiuza, Portugal

Confit Pork Belly £28
Braised red cabbage, buttered mash,
cider glazed pork cheek, black pudding fritter, sage
Riesling Trocken 'Solitär', Raimund Prüm, Germany

Local Estate Venison Loin gf £29
Haggis sausage, celeriac, damson puree,
tonka bean emulsion
Rioja Reserva, Leza Garcia, Spain

Classics

North Sea Haddock Fish & Chips £21
Triple cooked chips, tartare sauce, mushy peas, curry sauce
Sauvignon Blanc Sun & Vine, New Zealand

'The Percy Arms' Black Angus Steak Burger £21
Newcastle Brown ale & Monterey Jack rarebit, confit onions,
tomato jam, gem lettuce, dill pickles, toasted milk bun,
brown butter café de Paris mayo, rosemary salt fries
Shiraz Crooked Mick, Australia

Beef & Ale Pie £23
Buttered mash, seasonal greens, stout gravy
Malbec, El Vaquero, Argentina

Northeast Coast Fish Pie gf £26
Smoked haddock, North Sea coley, brown shrimp,
parsley mash, Berwick Edge cheese crust,
buttered seasonal greens
Chardonnay Crooked Mick, Australia

From The Grill

8oz Rump gf £28
Malbec El Vaquero, Argentina

8oz Fillet gf £42
Amarone della Valpolicella, Folonari, Italy

10oz Sirloin gf £38

25oz Cote de Beouf (for two to share) £80
Merlot Syrah 'Les Terrasses' Vignerons Ardechois, France

All served with triple cooked chips, garlic & herb grilled mushroom, confit tomato & pickled shallot salad

Add a Sauce £3 | Peppercorn gf | Red Wine Jus gf | Darling Blue gf | Bearnaise gf

Sides

Triple Cooked Chips gf £5 | Fries gf £5 | Truffle & Parmesan Fries gf £6 | Battered Onion Rings £5

Buttered Mash gf £5 | Buttered Greens gf £5 | House Salad gf £5| Smoked buttered potatoes £6

Please
request