



Starters

'From the garden' 6.00

White onion and Northumberland nettle cheese soup, bread (v)

Smoked chicken caesar salad 9.00/12.00

Oak smoked chicken, kale, baby gem, romaine, Parmesan, basil Caesar dressing, croutons
(served small or large)

Searcys smoked salmon 10.50

Signature smoked salmon, pickled cucumber, horseradish cream, rye bread

Treehouse prawn cocktail 9.00

Fresh prawns, green apple, baby gem leaf, bloody Marie rose sauce

Slow-braised potted Rabbit 9.50

Slow-cooked potted rabbit, capped with Durham butter, crusty bread, home pickles

Crispy spiced tender stem broccoli fritters 7.00

Quinoa, pickled red onion, crispy kale (vo)

Mains

Seared cod fillet 17.00

Creamy mashed potato, tender stem broccoli, confit cherry tomatoes, balsamic onions

Lamb rump 18.00

Roasted butternut squash, pearl barley, kale, salsa verde pan juices

Marinated smoked tofu 12.00

WOW peanut flavoured satay sauce, cauliflower rice

Buttermilk chicken escalope 15.00

Chicken escalope marinated in buttermilk, chilli, sweet potato and leek, crispy kale

North Shields mussels 14.00

Alnwick pale ale and garlic cream, fries, crusty bread

Roast harissa spiced cauliflower 12.00

Braised gem lettuce, sherry-soaked raisins, toasted almonds (vo)



From the grill

10oz 28-day aged rib eye 24.00

Slow-roasted tomato, field mushroom, bone marrow butter, thick-cut chips

10oz Barnsley chop 22.00

Slow-roasted tomato, field mushroom thick-cut chips, watercress butter

Wood Shed burger 14.50

Smoked bacon, aged cheddar, chilli mayonnaise, toasted pretzel bun, Asian slaw, thick-cut chips

Beets burger 14.50

Beetroot and carrot patty, toasted pretzel bun, hummus, Asian slaw, thick cut chips (vo)

Whole grilled baby plaice 16.00

Watercress butter, heritage tomatoes and new potato warm salad

Sides

all 3.50

Thick-cut chips

Buttered seasonal greens

Garden salad

Puddings

John Searcys Bakewell tart, buttermilk ice cream 7.00

White chocolate parfait, raspberry sorbet, chocolate textures 7.00

Oat milk and Tonka bean panacotta, poached rhubarb (vo) 7.00

Tarte tatin, vanilla pod ice-cream 7.00

Saffron poached pear, star anise parfait 7.00

Superfruit salad 7.00

Mango, blueberries, raspberries, Goji berries, bee pollen, mint syrup (vo)

Selection of artisan ice-cream 5.00

Selection of Northumberland artisan cheeses, wheat wafers, water biscuits, quince paste 11.50