

WILLIAM DE PERCY INN & CRÊPERIE

— EST 1216 —

Here at William de Percy 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 Jill our "green fingered guru."

SHARING PLATTERS

From the Sea £18.95

Tempura king prawns with chorizo mayo, prawn cocktail, chilli and sea salt squid, smoked salmon and heritage beetroot salad, battered cod goujons, Trotter's of Seahouses bread

Oven Baked Camembert (v) £13.50

Oven baked camembert, Trotter's bread, rosemary and garlic with balsamic and rapeseed oil

Tear & Share (v) £7.95

Mixed olives, freshly baked bloomer, sea salt butter, rapeseed oil and balsamic oil

STARTERS & LIGHT BITES

Soup of the Day (v) £4.95

Homemade soup, Trotters of Seahouses bread

Haggis & Sausage Roll £5.95

Whiskey dipping sauce

A Celebration of Heritage Beetroots (v) £5.95

Whipped goats curd and dukkah
Vegan option available

Tempura Battered King Prawns £9.95

Homemade chorizo aioli, baby gem and piquillo pepper salsa

Northumbria Cheddar Soufflé (v) £8.50

Pear and candied walnut salad

** Seasonal Special **

Smoked Duck & Liver Parfait £6.95

Red onion marmalade, toasted brioche

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

Chilli Salt & Pepper Squid £6.95

Deep fried chilli salt & pepper squid with harissa mayo

THE MAIN EVENT

Roasted Chicken Breast £13.95

Mashed potato, kale, button mushrooms, pancetta, baby onions and red wine jus

** Seasonal Special **

Steak and Ale in Secret Kingdom Beer Gravy £12.95

Northumbrian cheddar cobbler, champ, carrots, sprouting broccoli

Recommended with a glass of our ripe & spicy Chamuyo Malbec - £5.15 175ml

Gnocchi with Spinach and Wild Mushrooms (v) £10.95

Kale pesto and pine nuts

Catch of the Day £16.95

Locally sourced fish landed at local harbours, cockles and mussels, pea and bean fricassee, charred baby gem

Local fish Khao Sao Soup £16.95

Thai infused coconut broth, rice noodles, broccoli, pak choi and corn, chilli and coriander
Vegan option available

North Sea Beer Battered Cod £14.50

A huge piece of line caught fish, landed at North Shields, hand cut chips, peas, tartare sauce and lemon
(Add 'chip shop style' curry sauce for £2.00)

Roasted Root Cobbler (vg) £10.95

New potatoes, carrots and sprouting broccoli

Honey Mustard Glazed Ham Hock £14.95

Crispy hen's egg, hand cut chips, pineapple and chilli salsa

FROM THE GRILL

William's Burger £12.95

Double 100% beef patty, smoked bacon, cheddar, chips, lettuce, tomato, brioche bun, relish

Upgrade to sweet potato fries for £1.00

Falafel and Brie Burger (v) £10.95

Chips, lettuce, tomato, brioche bun, relish

Upgrade to sweet potato fries for £1.00

10oz Ribeye Steak - £22.95

7oz Fillet Steak - £25.95

Both served with hand cut chips, onion rings, beef tomato and flat mushroom
add peppercorn or diane sauce for £1.95

SAVOURY CRÊPES & SANDWICH

(Served until 5pm)

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!

All Served with a basket of chips and house salad

All Stotties are available in white or brown, baked daily by our friends at Trotter's of Seahouses

Ploughmans Crêpe £6.95

Onion chutney, kettle ham and cheddar
(Add a fried egg for 50p)

Chargrilled Mediterranean Crêpe (v) £6.95

Chargrilled courgettes & aubergine, wood smoked peppers, goat's cheese, balsamic red onions, hummus

Hot Roast Stottie of the Day £9.95

Slow cooked roast of the day, proper gravy

Shredded Ham & Pease Pudding £6.95

Shredded ham, traditional homemade pease pudding, baby leaf salad

Battered Fish Goujons Stottie £8.95

Battered fish goujons with baby gem and tartare sauce

Northumbrian Cheddar & Ham Croque Monsieur £7.95

A French Classic

A BIT OF SOMETHING SWEET

Sticky Toffee Pudding (v) £5.95

Sticky toffee sponge, butterscotch sauce, vanilla ice cream

After Eight Crêpe (v) £5.50

Mint chocolate ice cream and chocolate sauce

Winter Berries and Cream Crêpe (v) £5.50

Vanilla ice cream, raspberry coulis

Creamed Rice Pudding (vg) £5.95

Poached winter fruits

Bakewell Crêpe (v) £5.50

Chantilly cream and toasted almond flakes

Honeycomb Crêpe (v) £5.50

Chocolate sauce, honey comb ice cream and chantilly cream

Selection of British Cheeses (v) £9.95

Homemade chutney and assorted biscuits

Assorted Ice Creams (v) £4.95

A selection of luxury ice creams

SIDES - ALL £3.50

Chips

Sweet Potato Fries

Skin on Fries

Truffle Fries

Mixed Salad

Seasonal Greens

Bowl of Olives

Onion Rings