

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."

(v) suitable for vegetarians | (vg) suitable for vegans | (vga) vegan option available

Sharing Platters

William's Platter - £19.95

A board of our favourites! Tempura squid and king prawns, rare-breed sausage roll, Alnwick gin and beetroot cured salmon, mini crispy chicken caesar salad, selection of dips and homemade focaccia

Perfect with a glass of Pinot Grigio Blush - £5.10

Oven Baked Camembert (v) - £13.50

Oven baked camembert, locally baked bread, rosemary from our garden, garlic, with balsamic and rapeseed oil

Starters & Light Bites

Roasted Butternut Squash Soup (v) (vga) - £4.95

Homemade butternut squash soup, toasted seeds, locally baked stottie and butter

Heritage Beetroot Salad (vg) - £6.95

Roasted red, golden and candy beetroot, blood orange and fennel salad, citrus and Dijon mustard dressing

Add Alnwick Gin and beetroot cured salmon - £3.00

Rare Breed Sausage Roll - £6.95

Rare-breed sausage meat and garden herb sausage roll, homemade piccalilli

Tempura King Prawns & Squid - £9.95

Crispy king prawns and squid served with an oriental dipping sauce

Burrata (v) - £8.95

Creamy burrata with Yorkshire heritage tomato salsa, basil oil, homemade focaccia

Mains

Roast Rump of Northumbrian Lamb - £16.95

Tandoori spiced lamb rump, crushed Bombay style potatoes, cumin spinach, coconut curry sauce

Chicken Caesar Salad - £14.95

Crispy chicken, bacon, parmesan, baby gem lettuce, caesar dressing, croutons

Summer Superfood Salad (vg) - £10.95

Roasted beetroot, edamame beans, piquillo peppers, sun dried tomatoes, toasted seeds, citrus dressing

Add Alnwick Gin and Beetroot Cured Salmon - £5.00

Add Pan Fried Sea Bass Fillet - £5.00

Penne Al Arrabiata (vg) - £8.95

Tomato and chilli sauce with cherry tomatoes and herbs

Add Crispy Chicken - £4.00

Sea Bass Cassoulet - £15.95

Pan fried sea bass fillets on a hearty stew of chorizo, chick peas, tomatoes and spinach

Perfect with a glass of Panal Estate Sauvignon Blanc - £4.70

North Sea Beer Battered Cod - £14.50

A huge piece of our famous beer battered cod landed at North Shields, homemade chips, mushy peas, tartare sauce and lemon

Add Chip Shop Curry sauce - £1.95

Vegan 'Fish and Chips' (vg)- £10.95

Battered banana blossom, homemade chips, mushy peas, lemon and vegan tartare sauce

Char-Grilled Steak Burger - £12.95

Char-grilled steak burger, Monterrey Jack cheese, lettuce, tomato & our secret recipe relish in a locally baked brioche bun served with homemade chips

Spicy Fried Buttermilk Chicken Burger - £12.95

Crispy popcorn floured chicken, lettuce, tomato & our spicy relish in a locally baked brioche bun served with homemade chips

Steak Frites - £18.95

Beaten out sliced single muscle rump steak (served pink), truffle and parmesan fries, béarnaise sauce, dressed watercress

Moroccan Spiced Roasted Cauliflower (vg) - £11.95

Caramelised ras el hanout half cauliflower, lemon and thyme cannellini bean mash, caper and raisin dressing

Stottie Selection

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 French fries

All stotties are available in white or brown, baked daily by our friends at the Original Bakehouse.

Hot Slow Roast Pork Stottie - £9.95

Slow roast pork shoulder served with apple cider sauce and crackling served with skin on fries

Coquettale Cheddar And Chutney Stottie (v) - £7.95

Locally made cheese with red onion chutney and baby gem lettuce served with skin on fries

Fish Finger Stottie - £8.95

Chunky beer battered cod goujons with homemade tartare sauce and lettuce served with skin on fries

Prawn Marie Rose Stottie - £8.95

Prawns in a spicy Marie Rose sauce with cucumber and lettuce served with skin on fries

Upgrade any stottie to sweet potato fries £1.00

Why not try one of our famous crepes! Ask your server for the crepe menu

Desserts

Crumble - £5.95

Apple & sultana crumble, salted caramel ice cream, real custard

Sticky Toffee Pudding - £5.95

Sticky toffee pudding, treacle and butterscotch sauce, vanilla ice cream

Milk Chocolate Brulee Tart - £6.50

Milk chocolate cream, honeycomb, raspberry sorbet

Vegan Chocolate Orange 'Cheesecake' (vg) - £6.50

Chocolate brownie base topped with vegan chocolate orange cream, summer berries

Eton Mess Sundae - £5.95

Macerated strawberries, crushed meringue, cream, vanilla ice cream, strawberry sorbet

Perfect with a glass of Prosecco - £5.50

Cheese of the Week - £6.95

A 50g piece of our cheese of the week (ask your server for today's cheese), truffle honey, grapes and biscuits

Fancy a sweet crepe? Ask to see our crepe menu

Some of our menu items contain allergens.

Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process.

If you have an allergy, please inform a member of staff and refer to our allergen matrix.

We are not liable for anyone who carries an airborne or contact nut allergy. Please keep children with you at all times management cannot be responsible for their safety thank you.

Homemade Chips - £3.50 Skin on Fries - £3.50 Truffle and Parmesan Fries - £3.95

Drinks Menu Overleaf

Drinks Menu

Craft Beer, Ale & Cider

	Bottle
Brooklyn Lager	£4.90
Punk IPA	£5.00
Sierra Nevada	£5.00
Duvel	£6.50
Kwak	£6.50
Vedett	£5.00
Newcastle Brown Ale	£4.50
Hadrians Blonde Ale	£5.50
Bulmers	£4.90
Old Mout Ciders	£4.90
Guinness	£4.30
Bottled Lager	£4.95
Draft Lager Available	£4.95
Please ask your server about today's selection.	
Posh Shandy	£4.95
Non Alcoholic Lager Available	£4.95
Please ask your server about today's selection.	

Soft Drinks

Fruit Juice	£2.20
San Pellegrino Orange Lemon	£2.20
Belvoir Lemonade Elderflower	£2.95
Marlish Tonics	£2.20
Please ask your server for flavours	
Fentimens	£3.30
Please ask your server for flavours	
J20	£2.95
Please ask your server for flavours	

Wines

	175ml	250ml	Bottle
Red Wine			
La Brouette Rouge	£4.40	£6.00	£17.95
Organic Merlot	£4.40	£6.00	£17.95
Sangiovese	£4.40	£6.00	£17.95
Cabernet Sauvignon	£4.60	£6.35	£19.95
Rioja			£27.00
White Wine	175ml	250ml	Bottle
La Brouette Blanc	£4.30	£6.00	£17.95
Pinot Grigio	£4.60	£6.40	£18.95
Unoaked Chardonnay	£4.40	£6.00	£17.95
Sauvignon Blanc	£4.30	£6.00	£17.95
Chenin Blanc	£4.60	£6.35	£18.85
Chablis			£33.00
Rose Wine	175ml	250ml	Bottle
La Brouette Rosé	£4.60	£6.00	£17.95
Pinot Blush	£4.60	£6.35	£18.95
Merlot Rosé			£25.00

Fizz

	125ml Glass	Bottle
Galanti Prosecco	£5.95	£32.00
Rosé Prosecco	-	£32.00
Selection of premium Champagnes available, please ask your server.		

Cocktails

Mojito Royale	£6.95
French Martini	£6.95
Aperol Spritz	£7.25
Espresso Martini	£6.95
Pornstar Martini	£6.95
Selection of non-alcoholic Mocktails are available please as your server	

Hot Drinks

Espresso	£2.25
Double Espresso	£2.75
Cappuccino	£2.95
Latte	£2.95
Americano	£2.95
Mocha	£2.95
Flat White	£2.95
Iced Coffee	£2.95
Hot Chocolate	£3.50
English Breakfast Tea	£2.75
Flavoured Teas Available	£2.75
Please ask your server for flavours	



YOUR CHANCE TO WIN...
Win a 3 course meal for 4 people.
Just scan the bar code and enter your details. Good luck



Enjoyed your visit?
We would love to hear your feedback.