

WILLIAM DE PERCY
INN
&
CRÊPERIE

Nibbles

House Marinated Italian Olives | 3.50 (VG/GF)
Sun blushed tomatoes

Warm Roast Garlic Focaccia | 5.25 (VG)
Olive oil & balsamic

Beetroot & Rosemary Hummus | 6.25 (VG)
Warm focaccia

To Share

The WDP Platter | 23.95
Charcuterie selection, house marinated olives, torn mozzarella, warm focaccia, balsamic & cold-pressed rapeseed oil

Baked Camembert | 17.95 (GFA) (V)
Baked garlic & rosemary camembert, warm focaccia, balsamic & cold-pressed rapeseed oil

From The Sea | 26.50
Prawn & crayfish cocktail, crispy squid, smoked salmon & mackerel pate, North Sea beer battered cod bites, pan fried king prawns, slaw, tartare sauce, lemon & warm focaccia

Mediterranean Mezze Board | 18.95 (GFA) (V)
Beetroot falafel, hummus, tzatziki, roasted peppers, marinated feta, flatbreads, vegetable sticks, house mixed olives

Starters

◆ **Soup of the Day | 7.25 (GFA/VGA)**
Homemade soup served with warm focaccia

◆ **Ajinomoto Gyozas | 9.50 (VG)**
Bamboo steamed Japanese style vegetable dumplings with spicy vegan mayo & crispy onions

◆ **Tomato & Mozzarella Arancini | 9.50 (V)**
Crispy rice balls, tomato and mozzarella, black olive dressing

Pan Roasted King Prawns | 11.50
Pan fried shell-on king prawns, red pepper puree, chilli & soft herb dressing, warm focaccia

◆ **Superfood Salad | 8.50 / 15.50 (VG)**
Quinoa, roasted squash, beetroot, toasted seeds, lentils, kale, herb & citrus dressing

Add Tiger Prawns or Beetroot Falafel
3.00 Starter / 5.00 Main

Glazed Pork Belly | 9.95
Maple & BBQ glazed pork belly, burnt apple puree, shaved fennel, cucumber & apple salad

Salt & Pepper Squid | 9.95
Crispy squid, pickled slaw, lemon aioli

◆ **Goats Cheese & Beetroot | 8.95 (V)**
Whipped goats cheese and beetroot salad, endive, candied pecans, balsamic dressing

◆ **Chicken Liver Parfait | 8.95**
Smooth chicken liver parfait, caramelised red onion chutney, focaccia crisp breads

◆ **Asian Noodle Salad | 8.50 / 15.50 (VG)**
Asian slaw, noodles, spring onion, chilli, toasted sesame & miso dressing

Main Courses

Beer Battered North Sea Haddock | 20.95 (GFA)
Our famous fish and chips. North Shields landed haddock beer battered and served with hand cut chips, mushy peas, tartare sauce & lemon

Add chip shop curry sauce for 2.95
Vegan beer battered banana blossom option available (VG)

◆ **Katsu Chicken | 18.50**
Crispy panko crumbed chicken breast, katsu curry sauce, steamed rice, pickled vegetable and coriander salad

Pea & Mint Ravioli | 17.95 (VG)
Asparagus, peas, broad beans, lemon & truffle dressing

◆ **Poached Scottish Salmon | 21.95 (GFA)**
Poached salmon fillet, crushed new potatoes, asparagus, Whitby crab hollandaise, watercress & shallot salad

250g Grass Fed Aged Ribeye Steak | 34.50 (GFA)
Confit plum tomato, flat cap mushroom, dressed rocket, hand cut chips & sauce of your choice

Upgrade to truffle & Parmesan fries for 2.00

Make it a Surf & Turf
Add Grilled Prawns for 5.00

Catch of the Day | MVP
Market fresh fish, grilled & simply served
Ask your server for today's catch

Slow-Braised Brisket Ragù | 19.95
Layered fresh pasta with tender 12 hour braised beef in a rich tomato & red wine ragu, fresh parmesan & basil, rocket salad

◆ **Rigatoni Arrabbiata | 14.95 (VG)**
Rigatoni pasta, spicy tomato ragu, chilli salsa
Add chorizo 3.50 | Add grilled tiger prawns 5.00

◆ **Spiced Lamb Koftas | 18.95**
Grilled lamb koftas with cumin and garlic, flatbread, lettuce, cucumber and tomato salad, pickled red onion, mint yoghurt, chilli sauce & seasoned fries

◆ **Miso Glazed Coley | 19.95**
Miso glazed coley fillet, sticky rice, pak choi, teriyaki & miso dressing

Roast Duck Breast | 21.95 (GFA)
Pan roasted duck breast, butter roast potato, roasted carrot, asparagus, hedgerow fruit jus

Burgers

All served with brioche style bun, seasoned fries and house relish

◆ **Double Stacked Steak Burger | 18.50 (GFA)**
Double beef patties, Monterey Jack cheese

◆ **Crispy Chicken Burger | 18.50**
Crispy popcorn chicken, pickled slaw, burger cheese

◆ **Vegan Burger | 18.50 (VG)**
Plant-based burger, red pepper & vegan burger cheese

Add smoked bacon for 1.50
Upgrade to truffle & Parmesan fries for 2.00

Sides

Fries / Proper Chips (VG) | 4.50
Truffle Fries | 5.50
Beer Battered Onion Rings (V) | 4.50
Rocket & Cherry Tomato Salad (VG) | 4.50
Seasonal Greens (V) | 4.50
Seasonal Vegetable Slaw (V) | 4.50

Peppercorn / Chimichurri (VG) / Bearnaise (V) | 3.50

Desserts

◆ **Classic Sticky Toffee Pudding | 8.95 (V)**
Vanilla ice cream, toffee sauce

Lemon Meringue Cheesecake | 8.95 (V)
Marinated raspberries, glazed meringue, raspberry sorbet

◆ **Millionaire's Profiterbomb | 8.95 (V)**
Giant choux bun filled with caramel mousse, toffee pieces and honeycomb

◆ **Pina Colada Sundae | 8.95 (VG)**
Layers of coconut ice cream, rum pineapple, vegan passionfruit sorbet

Cheeseboard | 12.95 (GFA)
Selection of British & continental cheese, chutney, biscuits & grapes

Ice Cream & Sorbet Selection | 7.50 (GF/VGA)
See server for today's flavours

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available

◆ Dishes Included in Residents Package

Please Note: We cannot 100% guarantee that any dish is Allergen Free. Your Safety is our greatest concern and because allergies can be life threatening we would ask you think carefully before you order. Please inform a member of staff if you have an allergy, you can access our full Food & Drink Menu-Allergen Matrix from your Server. We are not liable for anyone who carries an airborne or contact nut allergy.

Beers & Ciders...

Draught
Aspall (4.5%) | 6.25
Madri (4.6%) | 6.80
Coors (4.5%) | 6.25
Alpacalyse (4.3%) | 6.80
Caffrey's Black Stout (3.4%) | 6.25

Bottles
Cobra (4.5%) | 6.25
Coors (4.5%) | 6.00
Madri (4.6%) | 6.25
Sol (4.4%) | 6.10
Rekorderlig (4.5%) | 6.95
(Various Flavours Available)
Black Sheep Ale (4.4%) | 6.00

Gluten Free
Peroni (5.1%) (GF) | 6.25

Alcohol Free
Madri 0% (0%) | 5.00

Shots...

Jager Bomb | 5.20
Baby Guinness | 5.20
Tequila Rose | 5.20
Sambuca (Black or White) | 5.20
Apple Sourz | 5.20

Please ask your server about our full range of products from Rum to Whiskey, Vodka to Gin & everything in between.

William De Percy
DRINKS MENU

COCKTAILS

Aperol Spritz | 13.50
Aperol, Prosecco, Blood Orange Syrup & Soda Water. Garnished with a slice of Orange.

Pina Colada | 12.95
Bacardi Anejo Rum, Pineapple Juice, Coco Real & Lime. Garnished with Pineapple Leaves.

Godfather Sour | 12.95
Luxardo Amaretto, Four Roses Bourbon, Lemon Juice & Aquafaba. Garnished with a Lemon Wedge.

Bramble | 13.50
Gordons Gin, Crème de Mure, Sugar & Lemon. Garnished with a Lemon Wedge.

Strawberry & Lychee Bellini | 13.50
Kwai Feh, Prosecco & Strawberry Puree. Garnished with a Fresh Strawberry.

Pornstar Martini | 13.50
Smirnoff Vanilla, Passoa, Pineapple Juice & Passionfruit Puree. Garnished with Passionfruit.

Spicy Mango Margarita | 13.50
Olmeca Reposado Tequila, Mango & Chilli Syrup, Agave & Lime. Garnished with a Birdseye Chilli.

Amaretto & Blueberry Mojito | 13.50
Luxardo Amaretto, Bacardi Carta Blanca, Blueberries, Mint & Lime. Garnished with a Mint Sprig.

Espresso Martini | 13.50
Smirnoff Vanilla, Kahlua & Espresso. Garnished with Coffee Beans.

Elderflower Tom Collins | 13.50
Gordons Gin, St. Germain Elderflower Liqueur, Soda Water, Lemon & Sugar Syrup. Garnished with a Lemon Wedge.

Mocktails...

Apple & Ginger Mojito | 7.95
Apple Juice, Ginger Syrup & Mint. Garnished with a Mint Sprig.

Pineapple & Almond Sling | 7.95
Pineapple Juice, Almond Milk & Coconut Cream. Garnished with Pineapple Leaves.

Cucumber & Elderflower Cooler | 7.95
Elderflower Tonic Water, Cucumber Syrup & Lime. Garnished with a Cucumber Ribbon.

Hot Drinks...

Espresso | 2.50
Double Espresso | 3.25
Americano | 3.75
Latte | 3.95
Cappuccino | 3.95
Flat White | 3.95
Espresso Macchiato | 3.25
Mocha | 3.95
Hot Chocolate | 3.95
Liqueur Coffee | 7.95
Your choice of: Tia Maria, Licor 43, Kahlua, Baileys, Hennessy VS, Frangelico, Jamesons & Amaretto.
Tea | 3.75
Flavoured Tea | 3.75
Please ask you server for available selection.

*Milk Alternatives & Syrups Available.

Please ask your server about our full range of local classic spirits from Rum to Whiskey, Vodka to Gin and everything in between.

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