



## WHILE YOU WAIT

### Olives

Garlic & chilli marinated olives  
4.95

### Freshly Baked Bread

“Bovril” butter, olive oil, balsamic  
5.95

## STARTERS

### Buttered Asparagus

Poached duck egg, chorizo hollandaise, chorizo crumb  
13.95

### Steamed Shetland Mussels

Tomato & chilli sauce, toasted sourdough  
13.95

### Pressing of Confit Chicken & Pulled Ham

Chicken fat brioche, chive emulsion, crispy chicken skin  
13.95

### Pea Pannacotta

Dressed crab, sesame crackers, lemon gel  
18.95

### Scallop Satay

Seared scallops, peanut sauce, dashi gel, pickled radish  
18.95

### Tempus Hash Browns

Wild mushroom parfait, pickled walnut, Parmesan crisp  
11.95

### Potato & Wild Garlic Veloute

Black bomber rarebit “toastie”  
12.95

### Burrata

Grilled peach, cucumber, hazelnut  
15.95

## MAIN COURSES

### Fish & Triple-Cooked Chips

Minted mushy peas, tartare sauce, lemon  
21.95

Add curry sauce 2.50  
Add gravy 2.50

### Pan-Seared Lamb Loin

Crispy lamb, buston heritage potato terrine, wild garlic emulsion, asparagus  
34.95

 Piedra Negra Organic Malbec  
*Ripe dark fruit and subtle tannins compliment rich savoury lamb*

### Beef & Bone Marrow Pie

Red wine braised beef, triple-cooked chips, garlic buttered greens  
29.95

### Trio of Pork

Crispy belly pork, slow cooked pork cheek, pan roasted loin, potato fondant, pea puree, apple cider jus  
33.95

 Louis Eschenauer Merlot  
*Plush fruit and soft tannins balance pork richness and chilli sweetness*

### Pan-Roasted Sea Trout

Pea & pancetta fricassee, parmentier potato, herb cream  
28.95

 Bellingham Pear Tree Chenin Blanc  
*Gentle texture and stone fruit compliment creamy or herb-led sauce*

### Market Seafood Tagliatelle

Sun-blushed tomato & white wine cream, fresh herbs, lemon  
29.95

 Reserve De L'Herre Colombard Ugni Blanc  
*Zesty acidity lifts white wine cream and seafood sweetness*

### Wild Garlic Gnocchi

Spinach veloute, peas, panko asparagus  
17.95

 Autantique Viognier IGP  
*Floral richness complements herbaceous notes and creamy textures*

### Sweet Potato Katsu Curry

Panko sweet potato, katsu curry, sesame rice, pickled ginger salad  
17.95

## FROM THE GRILL

### The Tempus Burger

Bacon jam, Monterey Jack cheese, French fries, red cabbage slaw  
20.95

### The Tempus Buttermilk Chicken Burger

Hot sauce, garlic ranch, French fries, red cabbage slaw  
20.95

### 8oz Fillet Steak

41.95

 Piedra Negra Organic Malbec  
*Smooth and structured for lean, tender beef*

### 10oz Sirloin Steak

34.95

 Illusion Pinotage  
*Acidity, body, and tannins match grilled meats well*

### Garlic & Herb Chicken

28.95

 Waddling Duck Sauvignon Blanc  
*Crispness cuts through herb butter*

All served with triple-cooked chips, garlic butter, roast tomato, mushroom, rocket salad  
Add garlic king prawns to any steak 8.00

## SAUCES

### Peppercorn

3.95

### Beef Jus

3.95

### Mushroom, Truffle & Parmesan

3.95

## SIDES

### Fries

5.95

### Parmesan Fries

Black truffle aioli

6.95

### Triple-Cooked Chips

5.95

### Onion Rings

5.95

### Garlic & Chilli Greens

Seasame

6.95

### Garlic Buttered Asparagus

Crispy onions

7.95

### Crispy Potatoes

Chorizo, sour cream, honey

8.95

## THE TIPI AT THE TEMPUS

Join us as we welcome the warmer weather with seasonal drinks and freshly made pizzas every

Friday & Saturday from 27th March

For more information, please ask a member of staff or visit our website

## EXPLORE OUR VENUES

Did you know we're part of something even bigger?

Alongside this venue, we're proud to offer two additional Northumberland locations - Charlton Hall and Doxford Barns.

From unforgettable weddings to meetings, corporate events and private celebrations, each venue offers its own unique style and setting, all delivered with the same exceptional standard of service.

Looking for the perfect space? Get in touch with our team

## LOCAL SUPPLIER DETAILS

Did you know we proudly work alongside some of Northumberland's finest local suppliers?

From locally sourced ingredients in our kitchen to regional artisans and producers we partner with across the business, supporting local is at the heart of what we do.



## THE TEMPUS SUNDAY LUNCH

Seasonal menu served every Sunday from 12.00pm until 3.45pm

Booking is advised

