



BAR PICKIES

MIXED OLIVES	6
Sapori D'italia Mixed Green and Black Pitted Olives	
TOASTED BREADS + OILS	6
Selection of Breads, Garlic oil and Chilli Oil	
HUMMUS + FLATBREAD	6
Toasted Flatbread and Homemade Hummus	

STARTERS

SOUP OF THE DAY (GF/V)	8
served with sourdough bread	
MARY MAY'S CRAB SOUP (GF)	
12	
served with sourdough bread	
SALT AND PEPPER CALAMARI	10
Crispy Calamari dressed in a Salt and Pepper coating and sweet Chili Mayo	
RED PEPPER AND FETA BITES	9
Deep Fried Breaded Feta and Red Pepper balls with a Chilli Salsa	
PAN SEARED SCALLOPS	14
Pan seared King Scallops in a lime and dill butter topped with pickled cucumber (GF)	
MOULES MARINER (GF)	
13	
Fresh Blue Shell mussels in a shallot, garlic, white wine cream sauce with toasted sourdough	
CHICKEN SATAY SKEWERS (GF)	11
A Trio of Chicken Breast Skewers Marinated in Satay Sauce and Tzatziki for dipping	
ROASTED CAULIFLOWER FRITTERS	8
Oven roasted cauliflower with a pesto dressing	
SARDINES	9
On a Toast and Tomato Salad	

Lindisfarne Oysters
3.5 each
With tabasco and homemade vinegarette

Pair perfectly with a bottle of Tradicao Alvarinho

*As all of our food is homemade and locally sourced all meals subject to availability
Please inform us of any dietary restrictions or requirements to ensure you allow us to
prepare your dishes appropriately*

MAINS

BIG BUOY BURGER

18

– 2 x 4oz beef patties topped with Doddington's cheddar cheese, Crispy Streaky Bacon, lettuce, sliced beef tomato, gherkins and homemade burger relish served with fries

THAI CURRY (GF) Veggie option available without prawns (£15)

19

King prawns in a fresh and vibrant Thai inspired curry, mage tout, baby corn and peppers served with Coconut Rice

SEABASS FILLET (GF)

21 Pan fried Seabass in a honey and soy sauce noodle broth and Pak choi

MOULES MARINIER (GF)

20 Fresh Blue Shell mussels in a garlic white wine cream sauce with sourdough

MARY MAY'S LOBSTER (GF)

26/48

½ or whole lobster thermidor served with salad and fries

SAUSAGE AND MASH

17

Local Sausages with creamy mash potato, seasonal greens and onion gravy

8oz SIRLOIN STEAK (GF)

22

Cooked to your liking with proper chips and salad garnish

Add garlic king prawns - £6 (GF)

Peppercorn sauce - £4.50 (GF)

Blue Cheese- £ 4.50 (GF)

STEAK AND ALE PIE

18

Shortcrust individual pie served with mash and seasonal vegetables

VENISON CASSEROLE

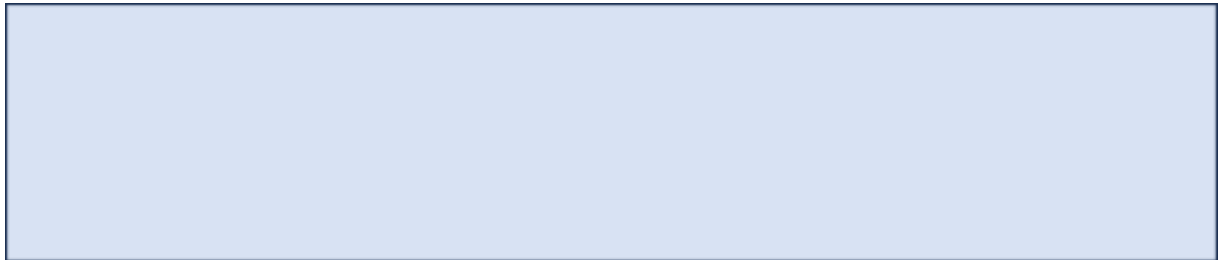
20

Slow cooked Venison casserole served with Black Pudding Mash and Seasonal Vegetables

SWEETPEA TACOS 17
BBQ smoked Sweet Potato and chickpea Crispy Tacos with salad filling

BEEF DRIPPING HADDOCK + PROPER CHIPS 18
Haddock Fillet cooked in Beef Dripping + Proper Sea salt chips, homemade Tartar and Mushy Peas

CLASSIC FISH PIE 18
Mixture of Salmon, Haddock and Mussels in a creamy dill sauce, topped with Creamy Mash Cheddar Crust with Seasonal Veg
See our Specials Menu for alternative dishes



*As all of our food is homemade and locally sourced all meals subject to availability
Please inform us of any dietary restrictions or requirements to ensure you allow us to
prepare your dishes appropriately*