



# The Tempest Arms

## Nibbles...

**Chicken, smoked paprika and coriander croquette** with aioli

**Pork crackling** apple sauce

**Whitebait** tartar dip

**Scotch egg** mustard mayonnaise

**Feta and olive**

**Tempest focaccia** extra virgin olive oil & balsamic

**Choose 3 for £11 add extra £4 each**

## To Start... all £7

**Roast Leek** confit shallot and Goat's cheese tart, house salad

**Haddock and Brown crab Fishcakes** lemon mayonnaise, fennel dill salad

**Spiced Lentil Dahl** flat bread, cherry tomato, pickled onion & coriander salad

**Pressed Ham hock & vegetable terrine** pickles, beetroot, apple chutney toasted sour dough

**Corned beef hash** homemade brown sauce, pickled onion and parsley

**Hot Smoked Salmon** potato salad, cucumber dressing and watercress

**A bowl of fresh homemade soup** with bread and butter **£5**

## Seasonal Mains...

**Chicken Wellington** dauphinoise potato, Carlo Nero,

roasted Jerusalem artichoke, mustard sauce **£15**

**Slow braised lamb shank** red cabbage, roast parsnip, minted mash and lamb sauce **£18**

**Belly pork** sage and onion potato rosti, black pudding fritters,

Roasted roots, pork sauce, sage crisp crackling **£16**

**Ox cheek bourginion** mash and celeriac puree **£16**

**Pan-seared seabass** north sea fish stew, aioli and croutons **£15**

**Mediterranean lasagna** house salad focaccia bread **£13.50**

**Gnocchi** butternut squash, broccoli, toasted pinenuts, basil pesto **£12**

**Roast turkey dinner** with all the trimmings **£14**

# Pub Classics...

**Battered haddock** chips and mushy peas **£13.95**

**Beef shin and Robinson's ale suet pudding** mash, hispi cabbage, gravy **£14.50**

**Tempest burger** bacon, cheese, pickles, coleslaw and chips **£13**

**Cold carved honey and mustard roasted ham** fried egg, chips and watercress **£12**

**North sea fish pie** creamy mash and garden peas **£14**

**Hand-cut rib-eye steak** chips, tomato, mushroom and onion rings **£23**

## Sandwiches served 12-5pm

All served on white or brown sliced bread with coleslaw and salad garnish

**Honey Roast Ham** mustard mayonnaise **£6**

**Cheese and Apple** Chutney **£6**

**Prawn and smoked salmon** Marie rose **£7**

## Hot, hot, hot...

All served with chips

**Hot Turkey and Stuffing** toasted brioche **£9**

**Fish Butty** with buttered white slice bread **£9**

**Roasted shallot, tomato and goats cheese** on toasted brioche **£9**

**Lamb Kofta** on flat bread yoghurt mint dressing **£9**

## Extras

Onion Rings, chunky bread and butter,  
peppered sauce, fries, chips, dauphinoise, new potatoes  
**£3.75**

Red cabbage, roasted roots, broccoli,  
garden peas, roasted parsnips  
**£2.25**

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.