



Derwent Manor

BOUTIQUE HOTEL

Allensford  
Northumberland  
DH8 9BB

T: 01207 592 000

E: [info@derwentmanorhotel.com](mailto:info@derwentmanorhotel.com)

[www.derwentmanorhotel.com](http://www.derwentmanorhotel.com)



ANTLER

BAR | LOUNGE | TERRACE

## WHISKEY

Bells	3 <sup>60</sup>
Bushmills	3 <sup>70</sup>
Famous Grouse	3 <sup>60</sup>
Glenfiddich	4 <sup>20</sup>
Glenlivet	4 <sup>70</sup>
Glenmorangie	4 <sup>20</sup>
Jack Daniels	3 <sup>95</sup>
Jamesons	4 <sup>40</sup>
Jura	4 <sup>50</sup>
Laphroaig	4 <sup>85</sup>
Macallan	4 <sup>40</sup>
Southern Comfort	3 <sup>90</sup>
Talisker	4 <sup>85</sup>

## SHOTS

Jagermeister	3 <sup>60</sup>
Sambuca	3 <sup>60</sup>
Tequila	3 <sup>60</sup>
Tequila Rose	3 <sup>60</sup>
Fireball	3 <sup>60</sup>
Deadmans Finger	
Raspberry Cream	3 <sup>80</sup>

## LIQUEURS

Harvey Bristol Crème	4-
Drambuie	4-
Archers	3 <sup>60</sup>
Baileys	4 <sup>10</sup>
Cointreau	3 <sup>90</sup>
Disaranno	4-
Martell VS	3 <sup>70</sup>
Pernod	3 <sup>60</sup>
Pimms	3 <sup>60</sup>
Martini	3 <sup>50</sup>
Bianco / Extra Dry / Rosso	
Port	3 <sup>60</sup>
Tia Maria	3 <sup>60</sup>
Tio Pepe	4-

## STARTERS

Potato Skins (DF)(GF) with garlic mayonnaise	5-
Halloumi Fries (GF) with sweet chilli jam	6 <sup>95</sup>
Antler Spiced Scotched Egg (DF) fennel, garlic, parsley and lemon sauce	7 <sup>25</sup>
Soup of the Day with homemade bread	6 <sup>50</sup>
Prawn Cocktail (GF)(DF) chive lemon mayonnaise, cucumber ribbons, cherry tomatoes and micro herb garnish	8-
Homemade Tortilla Nachos with chicken, green chillies, spring onions, melted cheese and curry dipping sauce	7 <sup>50</sup>
Black Pudding with crispy pancetta, poached egg and pepper sauce	7 <sup>50</sup>
Herby Garlic Mushroom Gratin (V) topped with cheddar and bread	6 <sup>95</sup>
Salt and Pepper Squid Rings (GF)(DF) aioli and sracha dipping	8 <sup>50</sup>
Beetroot Hummus (VG)(DF) on grilled flatbread and micro salad	7 <sup>75</sup>
Derwent Sharer cold meat selection, lemon and herb chicken skewer with sweet chilli sauce, crispy fried potato skins with rosemary, sea salt, bread and dips, squid rings and small nachos	18 <sup>95</sup>
Ploughman's Board ploughman's mini pork pie, pickled onions, antler scotched egg quarters, cheddar, red leicester, ham hock, house salad, toasted bread and piccalilli dip	22-

DF - Dairy Free GF - Gluten Free V - Vegetarian VG - Vegan  
All weights are approximate before cooking. Please inform your server of any allergies

## BURGERS

served with skin on fries and classic slaw

**Double Protein Burger** 15.<sup>95</sup>

smashed beef patty, buttermilk chicken breast with sticky nduja and honey dressing, pesto, mayonnaise fresh basil and mozzarella

**Chicken Kickin'** 15.<sup>95</sup>

butterflied buttermilk chicken breast, coated with in-house batter, pepperjack cheddar, jalapenos and hot sauce

**Halloumi Bake Burger** 14.<sup>95</sup>

sriracha mayonnaise relish, peppers and baby gem lettuce

**Mac and Cheese Burger** 15.<sup>95</sup>

two smashed beef patties or 6oz chicken covered with melted mac and cheese

**Battered Haddock Burger** 13.<sup>95</sup>

minted peas and tartare sauce

**Classic Antler Burger** 15.<sup>95</sup>

two smashed beef patties with bacon and cheddar cheese

**Mushroom in Ya Tummy (VG)** 14.<sup>95</sup>

beyond burger, sautéed garlic mushrooms, caramelised onions, vegan mayonnaise and vegan cheese

## SANDWICHES AND WRAPS

available 12 noon till 6pm - select hand cut chips or skin on fries

**Chicken Fajita Wrap (DF)** 8.<sup>95</sup>

sriracha mayonnaise, salsa, peppers and onion

**Dipped Steak Stottie** 10.<sup>95</sup>

beef strips, cheese sauce, burnt onions, rocket and dipping gravy

**Ham Hock and Pease Pudding Stottie (DF)** 8.<sup>95</sup>

with gravy dipping

**Croque Monsieur** 8.<sup>95</sup>

sliced ham, cheeses and dijon mustard on a white bloomer

**Vegan Wrap (VG)(DF)** 7.<sup>95</sup>

beetroot relish, salad and vegan cheese

**Tuna Baguette (DF)** 8.<sup>95</sup>

cucumber and ice berg lettuce

**Beef Yorkshire Pudding Wrap (DF)** 9.<sup>95</sup>

chunky chips and gravy

**Chicken Yorkshire Pudding Wrap** 9.<sup>95</sup>

chunky chips and rosemary and thyme gravy

## GIN

Gordon's 3.<sup>60</sup>

Gordon's Pink 4.<sup>10</sup>

Gordon's Sicilian Lemon 4.<sup>10</sup>

Tanqueray 4.<sup>75</sup>

Whitley Neill 4.<sup>75</sup>

various flavours

Bombay Sapphire 4.<sup>10</sup>

Brockman's 4.<sup>50</sup>

Durham Gin 4.<sup>60</sup>

Hendricks 4.<sup>75</sup>

Masons 4.<sup>50</sup>

Sipsmith 4.<sup>50</sup>

Agnes Arber 4.<sup>50</sup>

## RUM

Bacardi 3.<sup>60</sup>

Captain Morgan's 3.<sup>60</sup>

dark / spiced

Deadmans Finger 3.<sup>80</sup>

Malibu 3.<sup>60</sup>

## VODKA

Smirnoff 3.<sup>60</sup>

Durham Vodka 4.<sup>60</sup>

Absolut 4.<sup>60</sup>

raspberry / vanilla / passionfruit

Grey Goose 4.<sup>90</sup>

Belvedere 4.<sup>90</sup>

## COCKTAILS

<b>Pornstar Martini</b>	8. <sup>90</sup>
passionfruit vodka, passionfruit, orange & a dash of orosecco	
<b>Strawberry Woo Woo</b>	8. <sup>90</sup>
absolut raspberri, archers, strawberry & cranberry	
<b>Bramble</b>	8. <sup>90</sup>
tanqueray gin, blackberry liqueur, lemon	
<b>Lady of the Manor</b>	9. <sup>50</sup>
prosecco with a dash of puree choose from strawberry / mango / raspberry / passionfruit	
<b>Amaretto Sour</b>	8. <sup>90</sup>
amaretto, lemon juice, bitters	
<b>Cucumber &amp; Mint Gin Cooler</b>	8. <sup>90</sup>
gin, cucumber tonic, mint	
<b>French Martini</b>	8. <sup>90</sup>
vodka, crème de cassis, pineapple juice	
<b>Espresso Martini</b>	8. <sup>90</sup>
vodka, kahlua & freshly brewed coffee	
<b>Long Island Iced Tea</b>	8. <sup>90</sup>
vodka, tequila, gin, white rum, cointreau, lemon & pepsi	
<b>Derwent Collins</b>	8. <sup>90</sup>
gin, strawberry puree, basil, fresh lime topped with lemonade	
<b>Mojito</b>	8. <sup>90</sup>
white rum, mint, lime, soda - add a flavour, strawberry, raspberry, mango, passionfruit	
<b>Aperol Spritz</b>	8. <sup>90</sup>
aperol, prosecco, soda	
<b>El Diablo</b>	8. <sup>90</sup>
tequila, crème de cassis, ginger beer	
<b>Margarita</b>	8. <sup>90</sup>
tequila, triple sec, lime juice	

## MAINS

<b>Derwent Fish and Chips (GF available)</b>	15. <sup>95</sup>
battered haddock fillet with lemon tartare and garden peas	
<b>Pad Thai Egg Noodles (V)</b>	13. <sup>95</sup>
pak choi, baby corn, broccoli, sugar snaps, beansprout, sweet chilli and a free-range egg. Add Salmon or Chicken for £2	
<b>Antler's Game Pie</b>	13. <sup>95</sup>
topped with puff pastry, chips or mash and a side of vegetables	
<b>Cauliflower &amp; Red Pepper Curry (V)(VG)</b>	14-
with rice and poppadom - add chicken for 2. <sup>00</sup> extra	
<b>Classic Baked Lasagne (VG available)</b>	13-
with garlic bread and side salad	
<b>Teriyaki Salmon Supreme</b>	15. <sup>95</sup>
with stir fried vegetables on a bed of noodles	

## SALADS

<b>Rare Beef Salad</b>	13. <sup>95</sup>
beef cooked rare on mixed leaf, sticky soy dressing and toasted sesame seeds	
<b>Aromatic Duck Salad</b>	15. <sup>50</sup>
cucumber, spring onion, pak choi and hoisin sauce	

## GRILL

<b>10oz Ribeye</b>	23-
hand cut chips, onion rings, heritage tomato and mushroom	
<b>8oz Sirloin</b>	19. <sup>95</sup>
hand cut chips, onion rings, heritage tomato and mushroom	
<b>10oz Pork Tomahawk</b>	15. <sup>95</sup>
hand cut chips, onion rings, heritage tomato and mushroom	
<b>Mixed Grill</b>	25-
5oz sirloin, chorizo sausage, grilled chicken, black pudding and a fried egg, served with chunky chips, onions ring, heritage tomatoes and mushroom	
<b>Sauces</b>	3. <sup>50</sup>
peppercorn / diane / garlic butter / chilli tomato / honey mustard	

DF - Dairy Free GF - Gluten Free V - Vegetarian VG - Vegan  
All weights are approximate before cooking. Please inform your server of any allergies

## PIZZA AND GARLIC BREAD

GF available

<b>Classic Garlic Bread (DF)</b>	7-
<b>Cheesy Garlic Bread</b>	8-
<b>Pomodoro (V)</b> tomato, garlic, oregano and basil	11-
<b>American</b> tomato & pepperoni	12-
<b>Buffalo Chicken</b> crispy chicken, sweetcorn, hot sauce, red peppers, with onion, garlic & herb dressing	13-
<b>New York Burger Pizza</b> sliced burger, barbecue sauce & burger sauce	13 <sup>.50</sup>
<b>California Sun</b> blank pizza, bacon, sundried tomatoes, cheese, bocachini, mushrooms & jalapenos	11 <sup>.95</sup>
<b>Calzone</b> choose from – steak & cheese / chicken bomb / mozzarella and basil	13 <sup>.50</sup>
<b>The Works</b> tomato base, spicy sausage, pepperoni, caramelized onion & red pepper	13 <sup>.50</sup>

## SIDES

<b>Sweet Potato Fries</b>	4 <sup>.50</sup>
<b>Skin on Fries (GF)</b>	4 <sup>.50</sup>
<b>Hand Cut Chips (GF)</b>	4 <sup>.50</sup>
<b>New Potatoes (GF)</b>	4 <sup>.50</sup>
<b>Onion Rings (GF)</b>	3 <sup>.95</sup>
<b>Pepper and Onion Salad (GF)</b>	3 <sup>.95</sup>
<b>Seasonal Vegetables</b>	3 <sup>.95</sup>

## DESSERTS

<b>Sticky Toffee Pudding (VG Available)</b>	6 <sup>.95</sup>
<b>White Chocolate Bomb with a Waffle Base</b>	6 <sup>.95</sup>
<b>Cheesecake of the Day</b>	6 <sup>.95</sup>
<b>Mixed Ice Cream (VG Available)</b>	6 <sup>.95</sup>
<b>Chef's Dessert of the Day</b> please ask your server	6 <sup>.95</sup>

DF – Dairy Free GF – Gluten Free V – Vegetarian VG – Vegan  
All weights are approximate before cooking. Please inform your server of any allergies

## RED WINE

175ML 250ML BTLE

<b>Morador Tinto Navarra Tempranillo - Spain</b> a brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop in to a fresh palate of berry fruit with a delicate hint of vanilla.	5 <sup>.50</sup>   7 <sup>.50</sup>   21-
<b>Cramele Recas Pinot Noir - Romania</b> complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.	7-   9-   26-
<b>Franschhoek Cellars Merlot - South Africa</b> a velvety ruby red with vibrant plum and black cherry aromas lead in to a mouth- filling sleek palate of mulberry fruit and juicy dark berries with a hint of discernible gentle oak spice.	6 <sup>.50</sup>   8 <sup>.50</sup>   24-
<b>Tempus Two Silver Series Cabernet Sauvignon - Australia</b> a bright purple colour with good depth & aromas of blackberry & plum.	25-
<b>Illusion Malbec Bonarda - Argentina</b> deep & intense red-violet colour, with aromas of red fruits, plums, black cherries and forest berries.	7-   9-   26-
<b>Alma de Chile Carmenere Reserva - Chile</b> a carmenere of character with rich plum, cassis & prune fruit.	27-
<b>Vina Cerrada Crianza D.O.Ca Rioja - Spain</b> striking plum above other various red berries & classic vanilla.	29-
<b>Primitivo Masseria Settearchi - Italy</b> strong scent of very ripe, jammy red & black fruits.	28-
<b>Cotes du Rhone Victor Berard - Rhone</b> warm, spicy wine that has a soft peppery taste.	29-
<b>3 Passo Rosso (Vegan) - Italy</b> full & round, with notes of ripe red fruit.	30-
<b>Saint Emilion Reserve Dulong - Bordeaux</b> round & supple attack on the palate.	35-

## ROSÉ

175ML 250ML BTLE

**Morador Rosado Navarra Garnacha - Spain** 5.<sup>50</sup> | 7.<sup>50</sup> | 21-

a bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit and flowers gives way to a well- balanced and tasty palate, dry and

**Cramele Recas Pinot Grigio Blush - Romania** 6.<sup>50</sup> | 8.<sup>50</sup> | 23-

lively raspberry and floral aromas with fresh strawberry and apple notes on the palate.

**Charlie Zin - White Zinfandel - California** 6.<sup>50</sup> | 8.<sup>50</sup> | 25-

fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste.

**Whispering Angel Rose - France** 49-

fresh notes of apple, pink grapefruit, peach and cream and a long, smooth finish.

## SPARKLING

GLASS 750ML MAG

**Tosti Prosecco - Italy** 8.<sup>50</sup> | 28- | 50-

well balanced and refreshing, with a delicate almond note.

**Bottega Gold Prosecco - Italy** 50-

fresh & aromatic

**Baron De Marck - Champagne** 55-

tight and tasty with a toasty, herb-tinged lemony fruit

**La Cuvee Laurent-Perrier - Champagne** 70-

signature champagne with crisp notes of citrus fruit & white flowers

**Cuvee Rose Laurent-Perrier - Champagne** 110-

iconic rose champagne has great depth & freshness with hints of strawberry

## SUNDAY LUNCH

plated sunday lunch served every week from 12noon - 3pm  
One Course - 12.<sup>95</sup> | Two Course - 15.<sup>95</sup> | Three Course - 18.<sup>95</sup>

### Starters

soup of the day - garlic mushrooms - prawn cocktail  
black pudding with peppercorn sauce and bacon lardons

### Mains

beef, pork, turkey, lamb  
maple roast new potatoes, new potatoes, creamed leek & broccoli cheese, parsnips & pancetta, garden peas, braised red cabbage, mashed potato, swede, honey roasted carrots, toad in the hole, yorkshire puddings, pigs in blankets and stuffing

### Desserts

sticky toffee pudding - cheesecake of the day  
mixed ice cream - chocolate brownie

Call to reserve a table 01207 592 000

## AFTERNOON TEA

gluten free available upon request

Standard 18.<sup>95</sup> Per Person

Prosecco 24.<sup>95</sup> Per Person

Cocktail or House Gin 27.<sup>95</sup> Per Person

### Savoury Selection

cheese savoury - ham and tomato - tuna mayonnaise  
derwent scotched eggs - mini pork pies

### Scones

brandy soaked fruit scone  
cheese and chive scone

### Dessert

mini fruit tart - chocolate brownie  
macaroon - cheesecake

### Tea and Coffee

with refills available

Call to reserve a table 01207 592 000

## SOFT DRINKS

### Draught Soft Drink

pepsi / lemonade / orange crush / insomnia energy

### Marlish Water

still / sparkling

### J20

orange & passionfruit / apple & mango / apple & raspberry

### Fentimans

rose lemonade / cloudy lemonade / dandelion & burdock, ginger beer

### Fruit Juice

### Fruit Shoot

HALF PINT

2.<sup>10</sup> | 3.<sup>95</sup>

2.<sup>50</sup> | 3.<sup>00</sup>

2.<sup>60</sup>

2.<sup>80</sup>

2-

1.<sup>75</sup>

## DRAUGHT

### Budweiser

5.<sup>75</sup> | 2.<sup>95</sup>

### Bud Light

5.<sup>50</sup> | 2.<sup>85</sup>

### Stella Artois

5.<sup>90</sup> | 2.<sup>95</sup>

### Camden Hells

5.<sup>95</sup> | 3.<sup>10</sup>

### Thatchers Gold

5.<sup>60</sup> | 2.<sup>95</sup>

### Thatchers Fusion

5.<sup>95</sup> | 3.<sup>00</sup>

### Corona

5.<sup>95</sup> | 3.<sup>10</sup>

### Goose Island Midway IPA

5.<sup>95</sup> | 3.<sup>10</sup>

### Boddingtons

5.<sup>20</sup> | 2.<sup>70</sup>

### Guinness (Surger Can)

5.<sup>20</sup>

## BOTTLES

### Corona

4.<sup>50</sup>

### Modello

4.<sup>50</sup>

### Budweiser

4.<sup>50</sup>

### Old Mout (various)

5.<sup>30</sup>

### Newcastle Brown Ale

4.<sup>70</sup>

### Magners (original / pear)

4.<sup>90</sup>

### Smirnoff Ice

4.<sup>50</sup>

### Budweiser Zero (non-alc.)

3.<sup>50</sup>

### Becks Blue (non-alc.)

3.<sup>50</sup>

### Mike's Hard Seltzer (various)

3.<sup>50</sup>

### WKD (various)

4.<sup>20</sup>

### Peroni Gluten Free

4.<sup>50</sup>

## WHITE WINE

175ML 250ML BTLE

### Morador Blanco Navarra Viura - Spain

5.<sup>50</sup> | 7.<sup>50</sup> | 21-

aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well-balanced palate with delicate fruity notes.

### Cramele Ricas Pinot Grigio - Romania

7- | 9- | 26-

opulent aromas of grapefruit & peach that follow through to the palate and combine with melon, green apples and citrus fruit.

### Boulders Beach Sauvignon Blanc - South Africa

6.<sup>50</sup> | 8.<sup>50</sup> | 25-

this refreshingly crisp Sauvignon Blanc has aromas and flavours of green fig & citrus, with a hint of lemon grass.

### Franshhoek Cellars Unoaked Chardonnay -

#### (Town Halol) South Africa

6.<sup>50</sup> | 8.<sup>50</sup> | 24.<sup>50</sup>

beautifully bright & pure lemon yellow with striking pineapple & lime on the nose, a balanced palate of tropical fruit lead in to a frisky finish.

### Mack & Collie Sauvignon Blanc - New Zealand

8.<sup>50</sup> | 10.<sup>75</sup> | 29.<sup>50</sup>

fresh & vibrant with passionfruit, gooseberry & melon

### Janelas Antigas Vinho Verde - Portugal

25-

an exciting & refreshing fruity wine, with well balanced acidity.

### Tempus Two Silver Series Pinot Gris - Australia

26-

a crisp & refreshing white with a nose of pear drops.

### 3 Passo Bianco (Vegan) - Italy

31-

fresh, balanced, soft & round with light fruity notes

### Albarino Pepe Rias Baixas - Spain

32-

apple & pear orchard flavours combine with notes of soft tropical fruits.

### Vins d'Alsace Arthur Metz Riesling - Alsace

34-

aromas of orange, mandarin & mineral notes. Fresh and well-bodied.