



Motte & Bailey

Dinner Menu

LOCAL, FRESH, SEASONAL

We proudly support local farmers and artisans whenever possible, partnering with carefully selected local talent to bring you authentic regional flavours.

MEET OUR SUPPLIERS

Northumberland Estates

Proudly rooted in centuries of tradition, Northumberland Estates' Game offers some of the finest wild game. Managed with a deep commitment to conservation and countryside stewardship, Northumbrian game is sustainably harvested from moorlands, woodlands, and farmland.

George Tate Honey

George is a local honey producer, best known for harvesting honey from the hives he keeps in Hulne Park. A lifelong resident of Alnwick, George has spent his career working for Northumberland Estates and has a deep connection to the local landscape. From his carefully tended hives, he produces exceptional flower honey, flower honeycomb, and heather honey. With limited production, we are fortunate to be one of the few suppliers of his truly unique and delicious honey.

Warren Butterworth's Butchers

Founded by Northumbrian Farmer, Warren Butterworth, the team are committed to purchasing meat and poultry from carefully selected local farmers, producers and suppliers.

Ringtons Tea

The Ringtons story dates back to 1907, when founder Samuel Smith OBE began selling tea from a horse and cart in Newcastle upon Tyne. Today, Ringtons remains a family business in its fifth generation, with tea still at its heart.

Frank Round

A trusted name in fresh, locally sourced seafood. Known for quality, expertise, and a proud heritage in the North East's fishing community, supporting local restaurants with the freshest daily catch.

Market Place Butchers

A traditional butcher's shop located in Alnwick's Market Place, right in the heart of the town centre. Renowned for their locally sourced meat and playful use of local puns when naming their sausages, they bring both quality and character to everything they produce. Their sausages are the star of the show at our breakfast table.

DINNER MENU

APPETISERS

Bailiffgate focaccia, whipped butter	£5
Olives	£4

TO START

Beetroot cured sea trout, horseradish cream, baby beets	£14
Deep fried potato and truffle press, mussel velouté, crispy potato <i>(change mussels for wild mushrooms for vegetarian)</i>	£14
Caramelised white onion and celery velouté, rosemary focaccia, roast garlic aioli (V)	£8

MAINS

Pan seared sea bass, fondant, mussel Vierge, courgette, spinach, basil, cherry tomato coulis	£28
Roast duck breast, confit leg, Roscoff onions, crispy skin, Salardaise potatoes	£30
Crisp filo tart, goat's cheese, tomato and red onion cassoulet, roast pepper and parmesan salad (V)	£22

FROM THE GRILL

All our steaks are cut from locally sourced beef and come with triple cooked chips, roast plum tomato, field mushroom, watercress salad

10oz rib-eye	£36
10oz sirloin	£36
8oz fillet	£40
Thyme roasted breast of chicken, herb butter	£22
16oz Chateaubriand for 2 <i>(best cooked medium rare – please allow 20 minutes)</i>	£80
Choice of sauces: wholegrain mustard and roast garlic, peppercorn or Béarnaise	£3.50

TIMELESS CLASSICS

Beer battered cod, hand cut chips, Bailiffgate mushy peas, tartare sauce, lemon	£19
Spicy lamb kofta burger, fried halloumi, tzatziki, spicy fries	£20
Confit duck leg, warm new potato and spring onion salad, cucumber, coriander	£25
Tomato and mozzarella, pesto mayo, croissant, basil (V)	£14

SIDES - £5 EACH

Truffle and parmesan fries	Tender stem broccoli, chilli, sesame
Hash browns, slow cooked brisket, Monterey Jack cheese glaze	Buttered seasonal vegetables

(V) Vegetarian – Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

