

The Red Hart

At Blyth Menu



Starters / Lite Bites

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|---|---------|
| <i>Home Made Soup of the Day</i> Served with herb croutons. | ✓ £3.25 |
| <i>Seasonal Melon</i> sliced and Parisian scooped melon stacked, topped with fruits and sorbet | ✓ £3.50 |
| <i>Traditional Black Pudding</i> set on a bed of parsnip and apple mash circled with a creamy Dijon sauce, topped with crispy streaky bacon | £4.25 |
| <i>Chicken Liver Pate</i> flavoured with brandy served with crisp salad, toast and Cumberland sauce | £4.25 |
| <i>Twice-baked goat's Cheese soufflé</i> served on a bed of baby leaves, with a balsamic dressing | ✓ £4.50 |
| <i>Smoked Haddock and Cheddar Cheese Fish Cakes</i> served with a cucumber and dill dip | £4.50 |
| <i>Coarse Pork and Herb Terrine</i> served with dressed leaves plum chutney and crusty bread | £4.75 |
| <i>Marinated Ribs</i> in our very own sauce, served with a crisp salad garnish | £4.75 |
| <i>Pan Fried Field Mushrooms</i> sautéed in garlic butter, infused with fresh herbs | ✓ £4.95 |
| Served on toasted ciabatta topped with a poached egg | |
| <i>Steamed Mussels</i> in a garlic and white wine and cream sauce OR a tomato and herb sauce | £4.95 |
| <i>King Prawn and Scallop Sauté</i> Pan fried in butter flavoured with smoked salmon, lemon juice and garlic, served on a bed of crisp leaves | £5.50 |

Main Courses

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| <i>Homemade Pie</i> served with chips and a selection of seasonal vegetables or with garden peas | £7.25 |
| <i>Trio of Award Winning Sausage</i> served on a bed of mustard mash, topped with an onion gravy | £7.75 |
| <i>Char Grilled Chicken.</i> topped with sun dried tomatoes feta cheese and smoked ham, served with lyonnaise potatoes, circled with a creamy Dijon mustard sauce | £10.25 |
| <i>Slow Roasted Lamb Shank</i> braised in red wine and aromatic vegetables served on a pesto Mash, coated with a rich port and Italian herb sauce | £10.25 |
| <i>Trio of Lamb Cutlets</i> served on a bed of black pudding mash, garnished with roasted shallots and garlic, circled with a red wine sauce | £10.25 |
| <i>Medallions of Pork Fillet</i> pan fried and coated with a roasted apple, thyme and calvados sauce, served with a dauphine potato | £10.95 |
| <i>Gressingham Duck Breast.</i> Cooked to your liking. Topped with an orange and cranberry sauce, served with a bubble and squeak rosti | £11.50 |
| <i>Classic Beef Wellington.</i> (Beef fillet, pate, Parma ham, mushroom duxelle, and wrapped in a puff pastry jacket) Served with a Madeira and thyme sauce and sweet potato mash (because this dish has a long cooking time we recommend you have it cooked rare or up to medium) | £14.75 |

Steaks and Grills

All our Steaks are LOCALLY SOURCED and are HIP SUSPENDED for TWENTY ONE DAYS

| | | | | | | |
|--|--------|--------------------|--------|------------------|--------|--------|
| 10oz Rump Steak | £11.25 | 10oz Sirloin Steak | £13.95 | 8oz Fillet steak | £14.95 | |
| Cooked to your liking and served with tomato and mushrooms | | | | | | |
| <i>Medallions of Beef Fillet</i> cooked to your liking, topped with a julienne of vegetables, king prawns bound in a rich garlic and herb butter | | | | | | £14.95 |
| <i>24oz Mixed Grill</i> Served with tomato, mushrooms, egg and onion rings. Garnished with a crisp salad and homemade chips | | | | | | £12.25 |
| <i>10oz Gammon steak</i> served with home made chips, fried egg garden peas and salad garnish | | | | | | £9.95 |
| Fancy a home made sauce to accompany your steak, choose from :- | | | | | | |
| Pepper, Diane, Port and Stilton, Red wine and fresh Thyme all | | | | | | £1.75 |

Fish

| | | |
|---|-----------|--------|
| Beer battered Cod fillet served with chips and mushy peas or garden peas | Sml £4.25 | £7.50 |
| Cod Loin served on a bed of buttered spinach and roasted sweet potato, coated with a parsley and white wine sauce | | £9.25 |
| Pan fried Salmon served with a wild garlic and prawn sauce on a bed of spring onion mash | | £9.75 |
| Sea Bass fillet of sea bass on a bed of roasted mediterranean vegetables, garnished with new potatoes, topped with a green pesto cream | | £12.25 |
| Roasted Monkfish wrapped in pancetta, served on a bed of prawn and chive risotto served with a tangy lemon and asparagus sauce | | £13.25 |

Vegetarian

| | | |
|--|-------------|-----------|
| Wild mushroom Risotto Topped with a parmesan crisp | V sml £4.95 | Lrg £7.50 |
| Home made Vegetable Lasagne served with a crisp salad and garlic bread | V | £7.50 |
| Roasted Mediterranean Vegetables topped with melted brie, circled with a rich tomato coulis, accompanied with parmentier potatoes | | £7.50 |

Pasta (All Served with Garlic Bread)

| | Small | Large |
|---|-------|-------|
| Fresh Salmon and Asparagus Pasta bound in a lemon white wine and cream sauce topped with smoked salmon and parmesan shavings (V) | £5.75 | £7.50 |
| Chicken with Chorizo Sausage and Mushrooms flavoured with a creamy tomato sauce | £5.75 | £7.50 |
| Steak and wild Mushroom Pasta , flavoured with brandy, cream and meat jus | £6.50 | £8.50 |

Stir frys

| | | |
|---|-------|-------|
| Chicken and Cashew Nut with Noodles , flavoured with oriental herbs and spices | £5.75 | £7.50 |
| Beef Fillet with spring onion and ginger served on a bed of saffron rice | | £8.95 |

Salads

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| Cheese Ploughman's served with crusty bread and pickles (V) | £5.95 |
| Traditional Ploughman's Platter served with crusty bread and pickles. | £6.25 |
| Baked Avocado and Feta Cheese with Olives (V option) and crispy bacon. | £6.25 |
| Smoked Mackerel, Prawn and Cray fish tails coated with a rich marie rose sauce. | £6.75 |
| Cajun Tuna with soured cream garnished with sweet potato wedges | £7.50 |
| Char-grilled chicken and Bacon Salad drizzled with a ceasar dressing, garnished with parmesan shavings and garlic croutons and potato wedges | £7.50 |
| Pan Seared Tiger Prawns , marinated in lemon grass and ginger. Served with crusty bread | £8.95 |

Sandwich platters

All sandwiches and baguettes are served with dressed salad garnish and crisps

On a Freshly Baked Baguette :-

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| Tuna With Red Onion Melt | £4.50 |
| Olives, Sun Dried Tomato and Feta Cheese (V) | £4.50 |
| Stilton and Crispy bacon melt | £5.25 |
| Roast Beef in onion gravy | £5.25 |
| Hot Ham Cheese and pineapple Melt | £5.25 |
| Cajun Chicken and Mushroom Melt | £5.25 |
| Prawn with Marie rose sauce | £5.35 |

Sandwiches triple layered :-

| | |
|-------------------------------------|-------|
| Cheddar Cheese and Onion (V) | £3.75 |
| Tuna lemon Mayonnaise | £3.75 |
| Ham Mustard mayonnaise | £4.25 |
| Roast Beef and Horseradish | £4.25 |
| Prawn and Marie rose | £4.75 |

| | |
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| The Red Hart Club Sandwich.. A triple decker toasted sandwich filled chicken, bacon lettuce, tomato and mayonnaise | £5.25 |
| Home-made 6oz Steak Burger , served with mustard and relish, garnished with a crisp salad and home made chips | £5.95 |

(Additions cheese 25p, onions 25p, fried egg, 25p bacon 50p)

*Lunchtimes Only 12pm Untill 2pm
Tuesday To Saturday
Toasted Sandwiches*

Choose Any Two Fillings From Below.

| | |
|------------------------|------------------------|
| <i>Cheddar Cheese</i> | <i>Red Onion</i> |
| <i>Ham</i> | <i>Tomato</i> |
| <i>Roast Beef</i> | <i>Chopped Peppers</i> |
| <i>Tuna Mayonnaise</i> | |

Served with Dressed Salad Leaves and Crisps £3.95

OR

Served with Home made Chips and Dressed Salad £4.95

Side Orders

| | | | |
|------------------------------------|--------------|--|--------------|
| <i>Hand cut chips</i> | <i>£1.95</i> | <i>Side Salad</i> | <i>£1.95</i> |
| <i>Garlic Bread</i> | <i>£1.75</i> | <i>Cheesy Garlic bread</i> | <i>£1.95</i> |
| <i>Beer Battered Onion rings</i> | <i>£1.75</i> | <i>Potato wedges and Garlic mayonnaise</i> | <i>£1.95</i> |
| <i>Mushrooms in Parsley butter</i> | <i>£1.75</i> | <i>Warm Ciabatta with olives</i> | <i>£1.95</i> |
| <i>Warm baguette with butter</i> | <i>£1.75</i> | | |



*Children's Menu
Available For Children under 12*

| | |
|--|--------------|
| <i>Breaded Chicken Strips</i> | <i>£3.75</i> |
| <i>Fish Goujons</i> | <i>£3.75</i> |
| <i>Both served with Home made Chips, Salad or Beans or garden peas</i> | |
| <i>Sausage and Mash with gravy and garden peas</i> | <i>£3.75</i> |
| <i>Penne Pasta bound in a Tomato Sauce and topped with Cheese</i> | <i>£3.50</i> |

French Bread Pizza With Cheese and Tomato, served with home made chips and salad £3.50

Sandwiches

All On either White bread Or Brown bread. Served with Salad and crisps

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|-----------------------|--------------|
| <i>Egg Mayonnaise</i> | <i>£1.95</i> |
| <i>Cheddar Cheese</i> | <i>£1.95</i> |
| <i>Tuna</i> | <i>£1.95</i> |
| <i>Ham</i> | <i>£1.95</i> |

Desserts

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|-----------------------------|--------------|
| <i>Chocolate Fudge Cake</i> | <i>£1.95</i> |
| <i>Mixed Ice Cream</i> | <i>£1.75</i> |



*All dishes on the menu Marked with a V are vegetarian options
All Dishes are Freshly prepared and cooked to order in our own kitchen so
during busy periods you may occur a 20 to 30 minute wait time*

The Red Hart *At Blyth*



Sunday Lunch Menu *Served from 12pm Till 5pm*

Starters

Home Made Soup Of The Day

Served with crusty bread, Garnished with roasted croutons and freshly chopped parsley

Seasonal Melon Cocktail

Seasonal melon, orange and strawberries flavoured with fresh mint garnished with lemon sorbet

Traditional Black Pudding

Served on a bed of cheesy mash coated with a brandy and pink peppercorn sauce

Tomato and feta cheese salad

Tossed with mixed leaves, olives, spring onion and crispy croutons drizzled with a Balsamic dressing

Garlic and Herb Mushrooms

Button mushrooms, red onion and garlic bound in a white wine, cream and topped with a crispy bacon and herb crust

Avocado and Seafood Salad

A selection of fish, shell fish and avocado sat on a bed of Crisp lettuce, topped with a Marie rose sauce

Main courses

Traditional Roast Beef, Lamb or Pork

Served with a rich roast gravy and all the trimmings

Honey and Mustard Chicken

strips of chicken sautéed with mushrooms and onion finished with honey and mustard sauce.

Home Made Old English Sausage

Pan fried and served a rich ruby wine, onion and thyme sauce.

Served on a bed of mustard mash

Medley of Fish

A demi darme of salmon wrapped in Plaice. topped with a prawn and leek sauce, Served on a bed of sliced new potatoes

Lamb's Liver

Pan fried and served with caramelised onions. Finished with a port and thyme sauce.

Served on a bed of bubble and squeak mash

Red Thai vegetable curry

Flavoured with coconut milk and Thai herbs and spices served on a bed of braised rice

For a Selection of desserts Please see the chalk boards (£1 extra for the cheese board)

Main Course Only £7.50

Any Two Courses £9.25

All Three Courses £10.95

Why don't you finish your meal with one of our Speciality Coffee From £1.75

For Reservations Telephone 01909 591221

The Red Hart



At Blyth

Early Diners Menu Served

Tuesday To Friday Lunch 12pm Till 2pm and also
Tuesday and Wednesday Dinner 5pm Till 8.30pm
Thursday and Friday Dinner 5pm till 7pm

Starters

Home made Soup Of The Day

Served with crusty bread and herb croutons

Seasonal Melon Cocktail

Seasonal melon, orange and strawberries flavoured with fresh mint garnished with lemon sorbet

Mini Oriental platter

Hot and spicy chicken wing, spring roll and samasa served with sweet chilli sauce.

Black Pudding

Served on a bed of cheesy mash topped with a sauce Dijon mustard sauce

Garlic and herb Mushroom

Button mushrooms, red onion and garlic bound in a white wine, cream and topped with a crispy bacon and herb crust

Avocado and Seafood Salad

A selection of fish, shell fish and avocado sat on a bed of Crisp lettuce, topped with a Marie rose sauce

Main courses

Grilled 6oz Bacon Chop

Served with egg and hand cut chips

Homemade Pie and Hand Cut Chips

Please ask for today's choice

Cajun Chicken

Slices of chicken seasoned with Cajun spices. Pan fried with onions, tomatoes, and Peppers served with potato wedges and crisp seasonal salad

Fresh Lambs Liver

Bound in a red wine onion and leek scented sauce served on a bed of mustard mash

Medley of Fish

A demi Darme of salmon and haddock, served on a bed of crushed new potatoes topped with prawn and dill sauce

Pork Sauté

Pieces of pork pan fried with onions and mushroom flavoured with tarragon
And white wine, finished with cream and meat stock

Red Thai vegetable curry

Flavoured with coconut milk and Thai herbs and spices served on a bed of braised rice

For a selection of desserts please see the chalk boards

Any choice of two course £9.25

All three courses £10.95

For Reservations Telephone 01909 591221

*We are also open
Boxing Day
Serving food from
12pm till 5pm
Bookings welcome
Bank Holiday
Tuesday
12pm-11.30pm*

*New Year's Eve
Is Our Annual
Fancy Dress
Disco
(fancy dress optional)
Disco 8Till Late
Free Entry
(free buffet)*



*The Red
Hart
At Blyth
Christmas
Menu*



Seasons Greetings

2011

*To make a
Reservation
Telephone*

01909 591221

Senior Citizens

Luncheon

Served from noon to 2pm.

From Tuesday to Friday

From Tuesday the 22nd of

November To

Friday the 16th December.

Home Made Leek and Potato soup

Served with crusty bread

Seafood Platter

Served on a bed of crisp leaves drizzled
with a classical marie rose sauce

Melon and seasonal fruit Cocktail

Garnished with winter berries. Topped
with lemon sorbet

Roast Local Turkey

Served with all the trimmings

Medley of Fish

A demi darne of salmon and haddock,

Topped with a prawn and leek sauce,

Served on a bed of sliced new potatoes

Mustard and Herb Pork

Strips of pork sautéed with onions and
mushrooms, flamed with brandy finished
in a creamy mustard sauce. Served with an
apple and sage scented mash

Roasted Rustic winter Vegetables

Flavoured with garlic and fresh herbs,
served with a tomato coulis and
new potatoes

Rich Plum Pudding

Served with a warm rum sauce

olde English Sherry Trifle

Brandy Snap Basket

Filled with fresh fruit and vanilla ice cream

Coffee and warm mince Pies

£9.95 inclusive

WE REGRET THAT ALL DEPOSITS ARE
NON-REFUNDABLE.

£5 Per Person for Christmas Fayre Lunch
Christmas fayre Evening and Party Nights.

£10 Per Person for Christmas Eve,
Christmas Day.

£3 Per Person for Senior Citizens Luncheon.

The remaining balance is to be paid in full no later
than one week prior to the day of the booking date
Failure to meet this requirement may result in your
booking being released.

For parties of 6 or more pre-selection of all courses is
required one week prior to the booking date

Pre Order Form

Party Name _____

Number of Guests _____

Please Tick Which Menu

| | |
|----------------|--------------------------|
| Senior Citizen | <input type="checkbox"/> |
| Luncheon | <input type="checkbox"/> |
| Dinner | <input type="checkbox"/> |

Starters

| | |
|-----------|--------------------------|
| Soup | <input type="checkbox"/> |
| Melon | <input type="checkbox"/> |
| Seafood | <input type="checkbox"/> |
| Terrine | <input type="checkbox"/> |
| Mushrooms | <input type="checkbox"/> |

Mains

| | | | |
|------------|--------------------------|---|---|
| Turkey | <input type="checkbox"/> | | |
| Fish | <input type="checkbox"/> | | |
| Pork | <input type="checkbox"/> | | |
| Rump Steak | <input type="checkbox"/> | R | M |
| Vegetarian | <input type="checkbox"/> | | |

Desserts

| | |
|----------------|--------------------------|
| Plum Pudding | <input type="checkbox"/> |
| Trifle | <input type="checkbox"/> |
| Tiramisu | <input type="checkbox"/> |
| Basket | <input type="checkbox"/> |
| Sponge pudding | <input type="checkbox"/> |

Party Nights Available In The Chestnut Suite:-

Minimum Booking 25 Persons

Arrive 8pm to dine at 8.30pm

Disco till 11pm Tues-Thurs

Disco till 12pm Fri & Sat

*Buffet Menu Tue—Thurs £17.95
 Fri & Sat £21.95*

Open filled baguettes

Various quiche

Bbq spare ribs

Flavoured chicken wings

Seafood platter

Potato wedges and dip

Mini spring rolls

Onion bargies

Samosas

Coleslaw

Pasta salad

Mixed leaf salad

Brandy snap basket with fresh fruit and ice cream.

Or

Chocolate fudge cake

*Carvery Menu Tue—Thurs £17.95
 Fri & Sat £21.95*

Home Made soup of the day

Or

Garlic mushrooms

Both served with crusty bread

Roast local turkey

Served with all the trimmings

Or

Roast Beef and Yorkshire pudding

Served with fresh vegetables, roast and new potatoes

Vegetable pancake

(please order in advance)

Rich Plum Pudding and Rum sauce

Or

Chocolate fudge cake and cream

Christmas Fayre Luncheon

*Served noon to 2pm. Tuesday to Saturday
From Thursday 24th of November.*

Home Made Leek and Potato Soup

Served with honey and garlic roasted croutons.

Rose of Seasonal Melon

*Placed on a pool of raspberry and mint coulis,
Served with a compote of seasonal berries flavoured with mulled wine and topped with sorbet*

Avocado and Seafood Salad

A selection of fish, shell fish and avocado sat on a bed of Crisp lettuce, topped with a Marie rose sauce

Mushroom Payenne

Button mushrooms sautéed with diced shallots and Chorizo sausage, flamed in brandy, finished with cream and fresh herbs

Roast Local Turkey

Served with all the trimmings

Supreme of Scottish Salmon

Coated with lemon juice white and herbs gently roasted, and served on a bed of spinach mash, topped with a white wine and prawn sauce.

Cider glazed Pork

A pork steak pan fried with shallots, Coated with a apple and cider cream sauce, infused with sage. Served with roasted new potatoes

Butter Nut Squash and Spinach Rissotto

Flavoured with goats cheese, white wine and cream. Served with a crisp salad

Rich Plum Pudding

Served with warm rum sauce

Chocolate Coated Waffle Basket

Filled with fresh fruit vanilla ice cream

Mini Christmas Tiramisu

Topped with raspberries and fresh mint

Coffee and warm mince pies

£13.95 inclusive

Christmas Farye Evening

Served 5pm to 8.30pm Tuesday to Saturday from Thursday 24th November

Tomato And Roasted Red Pepper Soup

Served with honey and garlic croutons

Rose of Seasonal Melon

Placed on a pool of raspberry and mint coulis, Served with a compote of seasonal berries flavoured with mulled wine and topped with sorbet

Thai style Crab and Salmon fish cakes

Set on a green salad with a sweet chilli dip

Chicken and wild Boar Terrine

Served with cranberry and ginger chutney

And garnished with a orange and watercress salad

Mushroom Payenne

Button mushrooms sautéed with diced shallots and Chorizo sausage, flamed in brandy, finished with Cream and fresh herbs

Roast Local Turkey

Served with all the trimmings

Supreme of Scottish Salmon

Coated with lemon juice white and herbs gently Roasted, and served on a bed of spinach mash, topped with a white wine and prawn sauce.

Cider glazed Pork

A pork steak pan fried with shallots, Coated with a apple and cider cream sauce, infused with sage. Served With roasted new potatoes

Rump Steak

Cooked to your liking served either plain or coated with a Madeira and field mushroom sauce

Butter Nut Squash and Spinach Rissotto

Flavoured with goats cheese, white wine and cream. Served with a crisp salad

Rich Plum Pudding

Served with a warm rum sauce

Chocolate Coated Waffle Basket

Filled with seasonal berries and vanilla ice cream

Mini Christmas Tiramisu

Topped with raspberries and fresh mint

Home made Sticky Toffee Pudding

Served with toffee sauce and custard

Coffee and Warm Mince pies

£16.95 inclusive

Christmas Eve

**Saturday the 24th
Arrive 7.30pm To Dine at 8pm**

Reindeers Broth

Home made venison and vegetable broth

Melon Snowflake

Pearls of melon set on a mango and ginger coulis served with seasonal fruits, champagne sorbet and dusted with icing sugar

Santa's Delight

Sautéed chicken livers flamed in brandy finished with Pine kernels and orange segments, served on a Bed of crisp salad

Fairy's Wand

A filo Pastry case filled with smoked salmon, prawns and Cray fish tails served with a crisp salad and a lemon, cucumber and dill mayonnaise

Rudolphs Reins

A prime sirloin steak served plain or topped with a Bois boudrin sauce

Christmas Present

A supreme of chicken filled with stilton and leeks Flash roasted and carved, set on light mustard sauce. Garnished with Lyonnais potatoes

Winter's Night

A selection of fresh fish lightly grilled with lemon juice and olive oil, topped with a king prawn sauce.

Santa's Grotto

Breast of duck, roasted and carved served on a Dauphine potato and sherry and winterberry sauce

Eve's Pudding

A light apple scented sponge topped with custard

Gabriel's Refresher

A meringue nest filled with seasonal fruits and vanilla ice cream

We Three Kings

Light profiteroles filled with cream and served with rich chocolate sauce

Christmas Crackers

A selection of fine British farm house cheeses

Coffee and Truffles

£22.50