

ZARABANDA BING BING

Sharers & Boards

LINDISFARNE PERUVIAN STYLE OYSTERS | £12.95
Four freshly shucked local oysters, pink grapefruit,
chilli & coriander ceviche dressing

SPECIALLY SELECTED CHARCUTERIE BOARD | £17.95
Stilton, Barbers cheddar, Rutland red, West Country brie, cured chorizo,
Serrano Ham & Salchichón, house tomato chutney, damsels, sourdough,
pickles, balsamic vinegar & rapeseed oil

FROM THE SEA PLATTER | £22.95
Chilli salt & pepper crispy squid & confit garlic aioli, tempura king
prawns Jjamppong sweet chilli & lime dipping sauce, locally smoked
haddock & pea arancini, hot smoked salmon and Bloody Mary prawn
cocktail

CAMEMBERT (v) | £13.95
Oven baked camembert with garlic and rosemary from our garden, locally
baked sourdough, balsamic vinegar and rapeseed oil

Starters

AJINOMOTO GYOZAS (vg) | £7.95
Bamboo steamed Japanese style vegetable dumplings, served with Kyoto
mayo, green & crispy onions, nori and sesame seeds

TEMPURA KING PRAWNS & SQUID | £9.95
Crispy king prawns and squid served with a Jjamppong sweet chilli &
lime dipping sauce

CHICKEN LIVER PARFAIT | £7.50
Smooth chicken liver Pate, caramelised red onion chutney, toasted
sourdough & pickles

HALLOUMI CHEESE FRIES (v) | £7.95
Jerk floured squeaky cheese fries, habanero & pineapple jam,
pomegranate, pink & green onions

LOCALLY SMOKED HADDOCK ARANCINI | £7.95
House made smoked Haddock & Pea arancini, béarnaise sauce &
watercress

ROAST BUTTERNUT SOUP (v) | £5.95
Spiced roast butternut squash soup with whipped butter
& locally baked stottie

BING BING PRAWN COCKTAIL | £7.95
Greenland prawns and crayfish cocktail, boozy Marie Rose sauce, gem
lettuce, cucumber & tomato

Stotties

Served Monday - Friday | 12pm - 4pm

LOCAL STEAK & ONION | £10.95
Pan flashed Northumbrian rump steak, caramelised onions, béarnaise
sauce, watercress & fries

PRAWN STOTTIE | £8.95
Crayfish, North Sea prawns, boozy Marie Rose sauce, baby gem lettuce &
fries

COQUETDALE CHEDDAR SAVOURY (v) | £7.95
Local cheddar, grated carrot, red onion & rich creamy mayo

BATTERED FISH GOUJONS | £8.95
North Sea battered cod goujons, baby gem, homemade tartare sauce &
fries
*vegan alternative available

CHICKEN CLUB | £8.95
Chargrilled chicken, crispy bacon, egg mayo, baby gem lettuce, tomato &
fries

Add a cup of homemade roasted butternut soup (v) for £3.50

Main Dishes

'NDUJA BUTTERED PLAICE | £18.95
Oven roast plaice, baby new potatoes, house 'nduja butter & sea vegetables

MONKFISH GAENG KHIAO WAN | £21.95
Pan seared monkfish, specially selected in a traditional Japanese green
curry, fluffy Japanese rice infused with coriander & flat bread

GREEN VEGETABLE GAENG KHIAO WAN (vg) | £11.95
Steamed pak choi & courgette specially selected traditional Japanese green
curry, fluffy Japanese rice infused with coriander & flat bread

NORTH SEA BEER BATTERED COD | £15.95
A huge piece of beer battered cod landed at North Shields, homemade
Northumbrian chips
Add extra katsu curry sauce for £2.00

VEGAN 'FISH AND CHIPS' (vg) | £13.50
Battered banana blossom, homemade Northumbrian chips, mushy peas,
lemon and vegan tartare sauce. Add extra katsu curry sauce for £2.00

CHAR-GRILLED STEAK BURGER | £14.50
Char-grilled Northumbrian steak burger, Monterrey Jack cheese, lettuce,
tomato & our secret recipe relish in a locally baked brioche bun
served with homemade chips

STEAK FRITES | £18.95
Beaten out sliced 28-day aged Yorkshire rump steak (served pink), truffle
and parmesan fries, au poivre sauce, dressed watercress

PUMPKIN TORTELLINI (v) | £13.50
Smooth pumpkin and ricotta tortellini, Genovese pesto & fresh rocket

ZARABANDA HOT POT | £15.50
Northumberland Braised Venison slow cooked in Malbec & garden herbs,
topped with sliced potatoes & roasted roots

OVEN ROAST NORTH SEA COLEY | £17.95
Locally landed Coley roasted with fennel & garlic, Lyonnaise potatoes,
poached mussels in a pea & garden herb cream

KATSU CHICKEN CURRY | £13.95
Panko chicken, katsu curry sauce, fluffy Japanese rice & shrimp crackers
finished with sesame seeds & green onion

ROAST ROOT VEGETABLE SALAD (vg) | £10.95
Maple roasted winter root vegetable, toasted pumpkin seeds, candied
cranberries, fresh rocket, blood orange & pomegranate molasses

Sides

Fries | £2.95
Parmesan & Truffle fries | £3.50
Seasonal side salad | £2.95
Sourdough bread & English butter | £1.95

Desserts

APPLE CRUMBLE TART | £6.95
Homemade warm apple crumble Tart, crème anglaise

STICKY TOFFEE PUDDING | £7.50
Homemade sticky toffee pudding, butterscotch sauce, vanilla pod
ice cream, honeycomb

BAKED CHEESECAKE | £7.50
Homemade baked white chocolate and lemon cheesecake

CHEESES OF THE WEEK | £8.95
Selection of Northumbrian & British cheeses, Northumberland chutney
and crisp breads

SELECTION OF ICE CREAMS | £5.50
Assorted dairy ice cream, marshmallows & honeycomb

Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. If you have an allergy, please inform a member of staff and refer to our allergen matrix. We are not liable for anyone who carries an airborne or contact nut allergy. Please keep children with you at all times. Management cannot be responsible for their safety. Thank you.