TO BEGIN	
Homemade soup of the day Served with an artisan bread roll	£8.95
Picked duck leg wellington Served with roasted plums and a plum and red wine jus	£9.95
Smoked haddock and chive fish cakes Served with a hollandaise tartar sauce	£8.95
Asian marinade king prawns (GF) Served with a chicory, coriander, spring onion and red pepper salad. Asian marinade made with ginger, honey, soy sauce, sweet chilli and garlic, lime and coriander	£10.95
Black pudding and crispy belly pork Served with a peppercorn sauce	£9.95
Roasted beetroot salad (veg) <i>Pickled pear, feta cheese, watercress, roasted hazelnuts,</i> <i>with a light honey and balsamic dressing</i>	£13.95
THE MAIN EVENT	
Slow braised rolled feather blade of beef (GF) Roasted root vegetables, creamy mashed potatoes and a red wine jus	£19.95
Roast chicken breast (GF) Wilted greens, dauphinoise potatoes and a chicken jus	£18.95
Duo of lamb (GF) Rump of lamb and rolled minted lamb shoulder with honey roasted root vegetables, fondant potato and a thyme jus	£27.95
Roast salmon stir fry Egg noodles with ginger, garlic, bell pepper and sweet red onion, red chilli and a hoisin and lime dressing	£22.95
Chickpea and polenta cake (GF/veg) Harrisa glazed vegetables served with a lemon and tomato sauce	£16.95
Penne arrabbiata (veg) Shiitake mushroom meatballs, spicy chilli and tomato sauce topped with crispy kale	£16.95
Beer battered haddock fish and chunky chips <i>Mushy peas and tartar sauce and lemon</i>	£18.95



FROM THE GRILL

8oz sirloin steak (GF) Roast tomato and portobello mushroom and a watercress salad, triple cooked chips	£29.95
Char-grilled burger Double patty beef burger, cheddar cheese, fresh red onion, tomato, crispy bacon, tangy burger sauce served in a brioche bun with triple cooked chips	£19.95
Quorn vegan burger (veg) Topped with violife cheese, baby gem lettuce, sliced tomato, vegan chilli mayonnaise, triple cooked chips	£18.95
SAUCES	
All sauces Peppercorn, red wine or béarnaise sauce	£3.95
SWEETS	
Chocolate bomb Filled with vanilla ice cream, brownie pieces and Oreo crumbs served with a hot salted caramel sauce	£9.95
Sticky toffee pudding <i>Butterscotch sauce and vanilla bean ice cream</i>	£8.95
Cheese board Harrogate Blue, Cornish Yarg, Somerset brie, smoked applewood cheddar, biscuits, celery, chutney and grapes	£13.95



Something on the side Mixed vegetables Beer batter onion rings Chive buttered new potatoes Mixed leaf salad Rocket and parmesan salad Chunky chips

GF: Gluten free. Veg: vegetarian.

Allergens: If you would like information on ingredients within our menu items in relation to allergens, please ask a member of staff who will be able to assist you. We cannot guarantee that any food or beverage item sold is free from traces of allergens due to the preparation process.



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€4.95 *each* Lemon and lime tart Berry sorbet and honeycomb crumbles

Mixed ice cream and sorbet

£7.95

£8.95



Service Charge: A discretionary service charge of 10% will be added to your bill.





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