

The Robin Hood Inn

Hexham & Tynedale Restaurant week Menu

Two course £20, three course £25

4th – 7th MARCH 2026

All our food is locally sourced as much as possible, and all lovingly & Freshly made everyday

Starters

Soup of the day, Sourdough, Butter (v)
Classic Prawn cocktail, Brown bread, Butter
Breads, Hummus & Olives, Olive oil & Balsamic vinegar (Ve)
Tempura Cauliflower florets, Tzatziki (Ve)
Chicken Liver Pate, Chutney, Croutons

Mains

The Robin Hood Burger, Brioche bun, Streaky bacon, Cheddar cheese, Crispy onions, Lettuce, Tomato, Burger sauce, Hand cut chips
The Robin Hood Vegan Burger, Sheese, Crispy Onions, Lettuce, Tomato, Burger sauce, Hand cut chips (Ve)
Beer Battered Haddock, Hand cut chips, Mushy peas, Tartare sauce, Lemon
Meaty Pie of the day, Mash or Chips, Mushy peas, Proper gravy
Veggie Pie of the day, Mash or Chips, Mushy peas, Proper gravy (V)
Cumberland Bangers 'n' Mash, Seasonal greens, Crispy onions, Proper gravy
Meaty Balti, Naan bread, Poppadom's, Mango chutney, Basmati rice
Veggie Balti, Naan bread, Poppadom's, Mango chutney, Basmati rice (Ve)

Sides

Hand cut Chips £4/Parmesan Truffle Chips £5/Crispy Battered Onion Rings £5/Seasonal Veggies £4.5/Garden Salad £4.5

Desserts

Lemon posset, Short-bread biscuit
Chocolate brownie, Mint chocolate ice cream
Sticky toffee pudding, Toffee sauce, Vanilla ice cream
Apple, Rhubarb & Ginger crumble, Custard
Assorted ice creams or sorbets

To Finish

Courtesy of AD GEFRIN distillery, Northumberland www.adgefrin.co.uk

A complimentary dram of Flyte Northumberland whisky cream liqueur (25ml)

Whilst we actively try to accommodate all food allergies or dietary requirements, please be aware that our kitchen is an environment where allergens are used and handled. If you have any concerns, please speak to a member of staff who will be glad to advise you.