

# DESSERTS

<b>Chocolate brownie</b> 🌿	£5.00
Chocolate brownie served with chocolate sauce and ice cream	
<b>Classic Italian tiramisu</b>	£5.00
Espresso and Amaretto dipped sponge fingers, covered with whipped mascarpone and dusted with cocoa	
<b>Poached pears</b> 🌿 can be 🌿	£5.00
Hand cut pears in a red wine spiced syrup with vanilla ice cream	
<b>Sticky toffee pudding</b> 🌿	£5.00
Treacle and date sponge served with a rich toffee sauce and vanilla ice cream	
<b>Prosecco jelly</b> 🌿	£5.00
Prosecco jelly, set in a glass with seasonal berries and lightly whipped cream on top	



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To get the very best deal on direct room bookings, for table reservations, event tickets, or even to get in touch about booking your wedding or celebration with us in our newly refurbished Ballroom, head to The Roker Hotel website by scanning the QR code to the left with your mobile phone

Or alternatively, head to **RokerHotel.co.uk**

# DIETARY INFORMATION

**Vegetarian** 🌿 **Vegan** 🌿

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain **wheat, egg, dairy, soy, gluten** or **fish allergens**. In addition our products may be processed in facilities that process **nuts** and **peanuts**. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.

# Evening Food Menu

Served from 5.00pm



**PoeticLicenseBar.co.uk**

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# STARTERS

**Sailors soup of the day** 🌿 £5.00

Seas the day with our homemade soup, served with fresh crusty bread and salted butter

Please ask your server for today's choice

**Sweet & sour popcorn cauliflower** 🌿 £7.00

Bite size florets of cauliflower coated in a light crispy batter, dressed in sweet and sour sauce

**Chicken wings** £8.00

Crispy fried and dressed chicken wings served with a Louisiana hot sauce

**Classic prawn cocktail** £8.00

Locally sourced sustainable prawns served with gem lettuce, Marie-rose sauce and brown bread with salted butter

**Classic Caesar salad** £9.00

Crisp gem lettuce, anchovies, crusty croutons and parmesan cheese

**Add grilled chicken strips for just £2.50**

**Roker fish cake** £8.00

Smoked haddock, salmon and prawn fish cake, served with a tartare sauce dressing

# MAINS

**Steak & ale pie** £15.00

Braised shin of beef in a rich ale gravy topped with puff pastry, served with seasonal greens and buttered mashed potato

**Classic lasagne** £15.00

Beef lasagne served with garlic bread and house salad

**Fillet of North Sea salmon** £17.00

Locally sourced poached salmon in a tomato and lemon butter sauce, served with braised new potatoes

**Garlic seafarer's schnitzel** £15.00

Breaded tenderised chicken breast drizzled in garlic butter, served with a dressed salad accompanied by skinny fries

**Proper Mackem fish & chips** £17.00

Sunderland Maxim Ale battered sustainable fish fillet, with hand cut chips, mushy peas and curry sauce

**Coconut vegetable Thai curry** 🌿 £15.00

Traditional Thai style coconut-based curry with jasmine steamed rice and lime wedges

**Add chicken strips, beef strips or prawns for just £2.50 each**

**Roasted pumpkin risotto** 🌿 can be 🌿 £14.00

With a harissa yoghurt and herb oil

# BURGERS

All served with lettuce, onion and tomato in a toasted brioche bun with a side of skinny fries and house 'slaw

**The lighthouse stack** £16.00

Two 4oz beef patties, two layers of melted burger cheese and two strips of crispy bacon

**Ready to navigate even bigger waters? Go triple for just £2.00**

**Grilled chicken burger** £14.00

Chargrilled marinated chicken breast

**Add either bacon or cheese for just £1.00 each**

**Beyond burger** 🌿 can be 🌿 £13.00

Plant based burger

**Add cheese for just £1.00**

**Add some onion rings** £2.50

**Upgrade to sweet potato fries** £1.50

# FROM THE GRILL

**The captain's grill** £22.00

Pork sausages, steak, gammon chop, pork steak, lamb chop, black pudding, hand cut chips, roasted tomato, onion rings, grilled mushroom and a fried hen's egg

**10oz ribeye steak** £25.00

Prime ribeye steak grilled to your liking served with hand cut chips, roasted tomato and grilled mushroom, house butter and dressed leaves

**Steak frites** £17.00

6oz minute steak served pink or past, with dressed leaves, house butter and fries

**The anchor lamb chop** £17.00

12oz Barnsley lamb chop served with roast tomato, mushroom and buttered mashed potato

**Why not add a sauce on there?** £2.50

Choose from: peppercorn, diane, red currant and rosemary, blue cheese or red wine gravy

# SIDES

**Hand cut chips or skinny fries** 🌿 £4.00

**Sweet potato fries** 🌿 £4.00

**Onion rings** 🌿 £4.00

**Traditional side salad** 🌿 £4.00

**Seasonal vegetables** 🌿 £4.00

# SMALL PLATES

Enjoy one of our small plates for just £6.00, two for £11.00, three for £15.00 or four for £19.00

**Garlic mushrooms on toast** 🌿

Pan roasted garlic mushrooms with olive oil served on grilled toast

**Arancini balls** 🌿

Tomato risotto stuffed with mozzarella, served with a basil emulsion

**Mozzarella sticks** 🌿

Deep fried breaded mozzarella sticks with tomato salsa

**Potato wedges** 🌿 can be 🌿

Chunky potato wedges served with slow roasted garlic and paprika mayo

**Mackem fish goujons**

Sunderland Maxim Ale battered sustainable fish goujons dressed with curried mayo

**Roker bon bons**

Boneless shredded chicken balls coated in breadcrumbs, served with a slow roasted garlic and paprika mayonnaise

**The docker's loaded fries**

Skinny fries topped with melted cheese, crispy bacon bits and spicy jalapeños with magic mayonnaise

**Belly pork bites**

Crispy fried belly pork served with an apple and cider chutney

**Harbour spiced salt & pepper squid**

Coated in semolina, served with a wasabi mayonnaise