



Fusion @ The Farm

• BAR & RESTAURANT | WHITLEY BAY •
WHERE GASTRO AND FINE DINING MEET

Starters

Sweet potato, coconut and chilli soup GF/V 8

Potato skins with garlic aioli GF/V 6

Black pudding bon bons in a creamy peppercorn sauce FD 8

Sun dried tomato and rosemary focaccia with olives v 8

Cheddar cheese scotch egg v 8

Goats cheese and beetroot salad GF/V/FD 8

Smoked salmon mousse with beetroot and cream cheese macaron GF/FD 9

Light Bites

1 kilo bucket of buffalo wings 13

Crispy wings served with a pot of Frank's Hot Sauce and a choice of ranch dressing, thai chilli, chinese salt and pepper or chimmi churri.

Crispy deep fried beef GF 10

Served with a side salad and a pot of sweet chilli sauce.

Chicken and bacon toasted club sandwich 13

Grilled chicken, crispy bacon, lettuce, tomato, and mayo layered in homemade toasted white or brown bread.

Tuna and cucumber sandwich 10

Creamy tuna mayonnaise with cucumber on your choice of homemade white or brown bread.

Classic bacon, lettuce and tomato sandwich 9

Crispy bacon, lettuce, and tomato with mayo on your choice of homemade white or brown bread.

Cheese and chutney sandwich v 9

Mature cheddar cheese with a tangy onion chutney on homemade white or brown bread.

All sandwiches served with tortilla chips and salad garnish.

GF: gluten free V: vegetarian. FD: fine dining



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Mains

Chicken roulade GF/FD 19

Served with crispy kale, fondant potato, toasted almonds and red wine jus.

Pork belly GF/FD 16

Served with new potatoes, deep fried sage and apple compote.

Pan fried cod with smoked bacon GF/FD 19

Served with spinach, fennel and asparagus.

Homemade steak and ale pie 18

Tender chunks of beef slow-cooked in a rich ale gravy, encased in golden shortcrust pastry.
Served with creamy mashed potatoes, seasonal vegetables, and gravy.

Fish and chips GF OPTION AVAILABLE 19

Cod in homemade beer batter, mushy peas and homemade tartare sauce with classic chunky chips.

Homemade fish pie GF 18

Cod, prawns, salmon, leeks, peas and corn topped with creamy mash. Bread and butter.

Scampi 19

Breaded scampi, chunky chips and peas with homemade tartare sauce.

Chicken skewers GF 17

Marinated chunks of chicken breast and peppers served on a homemade garlic flatbread with salad, garlic aioli and pink coleslaw.

Red House Farm burger GF 17

A juicy 8oz Angus beef burger with a twist - topped with smoked bacon, melted cheese, and our signature burger sauce. Served in a bun with lettuce, tomato and pickles with homemade chunky chips.

Breaded chicken burger 17

Grilled chicken breast topped with crispy bacon, melted cheese, and BBQ sauce.
Served in a bun with homemade chunky chips.

Caesar salad with chicken 16.00 | with prawns GF 17

Fresh cos lettuce, caesar dressing, salt & pepper croutons and parmesan.

Steak salad GF 19

Rump steak with our classic house salad, feta and olives.

Nacho's 9

Tortilla chips topped with melted cheese, jalapeños, salsa, guacamole, and sour cream.

Add beef chilli 3 | Add veggie chilli 2



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Pizza & Pasta

All pizzas can be made gluten free.

Margherita v 11

Veggie supreme v 13

Hawaiian 13

Pepperoni 13

Bolognese 14

Meat feast 15

Florentina v 13

Sweet chilli chicken 14

Steak and rocket 15

Meatball calzone 15

Spaghetti bolognese 13

A classic Italian dish with rich beef ragu and al dente spaghetti served with homemade crispy garlic bread.

Carbonara v OPTION 13

Creamy pasta with crispy pancetta and parmesan.

Jacket Potatoes

Available 12-5pm

Fresh cooked jacket potato with salad garnish and pink coleslaw.

Tuna Mayo GF 11

Cheese GF/V 11

Prawns in marie rose GF 13

Beef chilli con carne GF 12

Veggie chilli con carne GF/v 11



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Desserts

Sticky toffee pudding GF 7

Served warm with toffee sauce and vanilla ice cream.

Strawberry swiss roll 7

Served with clotted cream.

Tiramisu 7

Triple chocolate cake FD 8

Served with caramel sauce, honeycomb and vanilla ice cream.

Coconut panna cotta GF/FD 8

Served with mango & lime salsa and lime tuille.

Apple pie and custard 7

Selection of ice cream GF 5

All our desserts are homemade on-site.