

SUNDAY LUNCH MENU

THREE COURSE £35 | TWO COURSE £29

Children can mix starters and desserts from our children's menu with half portions of Sunday Lunch

THREE COURSES £22 | TWO COURSES £17

TO START

Buffalo mozzarella, plum tomato and basil salad, pesto mayo, toasted sourdough (V)

Slow cooked ham hock terrine, toasted brioche, onion chutney

Creamed tomato and thyme velouté, garlic croutons

MAINS

Served with creamy mash, duck fat potatoes, honey roast parsnips, sesame roasted carrots, buttered seasonal vegetables

Roast sirloin of locally sourced beef, Yorkshire pudding, roasting juices gravy

Slow cooked pork belly, sage and onion stuffing, pork wafers, caramelised apple puree

Beer battered cod fillet, hand cut chips, tartare sauce, mushy peas

Smoked Northumberland cheese, pea and spring onion risotto, rocket salad (V)

SIDES

Cauliflower Cheese £5

Additional buttered seasonal vegetables £4

Additional duck fat roast potatoes £5

TO FINISH

Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream

Double chocolate brownie, chocolate sauce, clotted cream

Winter fruit crème brulee, sable biscuits

[V] Vegetarian – Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

