

SUNDAY LUNCH SAMPLE MENU

THREE COURSE £37 | TWO COURSE £31

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

THREE COURSES £24 | TWO COURSES £19

TO START

Spring onion and coriander potato cake, confit duck, Char siu sauce.

Creamed tomato and basil velouté, garlic croutons (V)

Beetroot carpaccio, whipped goats cheese, dukka (V)

Sea trout gravadlax, Dijon, dill, lemon

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

Butter roast turkey, pigs in blankets, sage and onion stuffing, roast gravy

Roast rump of lamb, pea and puy lentil minted gravy, Yorkshire pudding

Pan seared black bream, caper butter, asparagus

Pea and Northumbrian nettle risotto, parmesan and 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

Passionfruit jam and tonka bean custard tart, banana ice cream

Chocolate and almond cake, Guinness ice cream

Selection of 3 artisan cheeses (*Please ask for today's selection*)

[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.

