

SUNDAY LUNCH

2 COURSES £25.50 3 COURSES £32.50

TO START

SOUP OF THE DAY

freshly baked bread

HALF PINT OF PRAWNS

crispy salad, apple, cucumber, whisky marie rose

BEETROOT BHAJI (V)

spiced puy lentils, coriander

CHICKEN LIVER PARFAIT

apple + ale chutney, toasted brioche

OAK SMOKED SALMON

fennel, cucumber, sourdough

TO CONTINUE

ROAST DRY AGED LAKELAND SIRLOIN OF BEEF

roast potatoes, glazed vegetables, yorkshire pudding + red wine gravy

ROAST LEG OF LOCAL LAMB

roast potatoes, glazed vegetables, yorkshire pudding + red wine gravy

ROAST LOIN OF PORK

roast potatoes, glazed vegetables, yorkshire pudding + red wine gravy
apple sauce, crackling

WALWICK MULTI ROAST

slice of each from the above
roast potatoes, glazed vegetables, yorkshire pudding + red wine gravy

CHICKPEA + LENTIL DAHL (V)

smoked yoghurt, coriander, sesame cracker

BEER BATTERED NORTH SEA COD

charred lemon, triple cooked chips, mushy peas, curry sauce, tartare sauce

TO FINISH

STICKY TOFFEE PUDDING

rich butterscotch sauce, vanilla ice cream

APRICOT + ROSEMARY TART

apricot + rosemary jam, frangipane, chantilly + apricot sorbet

SELECTION OF ICE CREAMS + SORBETS

SUNDAE OF THE DAY

SELECTION OF ARTISAN CHEESE

Redesdale (sheep's hard), Golden Cross (goat's soft),
Roquefort (sheep's blue), Cheviot (cow's hard), Tunworth (cow's soft)
homemade oatcakes, chutney, pickled grapes, walnuts + raisin bread

3 CHEESES £2.50 SUPPLEMENT

4 CHEESES £3.50 SUPPLEMENT

5 CHEESES £4.50 SUPPLEMENT

Please make our staff aware of any dietary/allergen requirements
you may have so we can accommodate your needs.