

## SUNDAY LUNCH

2 COURSES £25.50 3 COURSES £32.50

### TO START

#### SOUP OF THE DAY

freshly baked bread

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#### HALF PINT OF PRAWNS

crispy salad, apple, cucumber, whisky marie rose

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#### BROCCOLI + BLUE CHEESE FRITTERS (V)

romesco, garden salad

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#### CHICKEN LIVER PARFAIT

apple + ale chutney, watercress, toasted brioche

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#### CURED SALMON GRAVLAX

potato + dill scone, beetroot, pickled onion

### TO CONTINUE

#### ROAST DRY AGED LAKELAND SIRLOIN OF BEEF

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

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#### ROAST LEG OF LOCAL LAMB

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

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#### ROAST LOIN OF PORK

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

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#### WALWICK MULTI ROAST

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

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#### PUMPKIN TORTELLINI (V)

sage velouté, pumpkin, toasted chestnuts

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#### ROAST HAKE FILLET

curry mussel, white bean cassoulet, gremolata

### TO FINISH

#### STICKY TOFFEE PUDDING

rich butterscotch sauce, vanilla ice cream

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#### LEMON MERINGUE TART

basil sorbet

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#### SELECTION OF ICE CREAMS + SORBETS

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#### CRUMBLE OF THE DAY

vanilla custard

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#### 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.