

SUNDAY LUNCH

2 COURSES £25.50 3 COURSES £32.50

TO START

SOUP OF THE DAY (V)

freshly baked bread

HOT SMOKED SALMON & CRAY FISH COCKTAIL

whisky marie rose, crispy salad & tomato jelly

VEGETARIAN DISH OF THE DAY

HAM HOCK & PARSLEY PRESSING

celeriac & apple salad, black pudding & melba toast

“CEASAR SALAD”

baby gem, kale, anchovies, parmesan & ceasar dressing

TO CONTINUE

ROAST DRY AGED LAKELAND SIRLOIN OF BEEF

garlic roast potatoes, glazed vegetables, yorkshire pudding & red wine gravy

ROAST LEG OF LOCAL LAMB

garlic roast potatoes, glazed vegetables, yorkshire pudding & red wine gravy

BRAISED PORK BELLY

garlic roast potatoes, glazed vegetables, yorkshire pudding & red wine gravy, apple & crackling

CAULIFLOWER KATSU CURRY (V)

sticky rice & herb flat bread

ROAST SALMON FILLET

mussel chowder, kale & crispy shallots

TO FINISH

STICKY TOFFEE PUDDING

rich butterscotch sauce & vanilla ice cream

SUNDAE OF THE DAY

RHUBARB CHOUX

choux craquelin, rhubarb, crème diplomate & rhubarb sorbet

SELECTION OF ICE CREAMS & SORBETS

SELECTION OF ARTISAN CHEESE

Redesdale (Sheep's Milk, Hard, English) Golden Cross (Goats Milk, Soft, English)
Durham Camembert (Cow's Milk, Soft, English) Darling Blue (Cow's Milk, Semi Hard, English)
Colliers Cheddar (Cow's Milk, Semi Hard, Welsh)
oatcakes, chutney, marinated grapes, walnuts & raisin bread

3 CHEESES £10.00

4 CHEESES £12.50

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