

## SUNDAY LUNCH

2 COURSES £25.50 3 COURSES £32.50

### TO START

#### SOUP OF THE DAY (V)

freshly baked bread

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#### PRAWN & CRAYFISH COCKTAIL

crispy salad, whisky marie rose, paprika

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#### CARROT, SWEET POTATO & FETA FRITTERS (V)

garden salad & lime mayonnaise

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#### CHICKEN LIVER PARFAIT

northumbrian pantry carrot jam & toasted sourdough

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#### CAESAR SALAD

baby gem, kale, parmesan, garlic croutons & caesar dressing

### 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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#### BRAISED PORK BELLY

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

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#### VEGETARIAN DISH OF THE DAY

please ask a waiter for details

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#### THE FISHERMAN'S CATCH

fresh from the water, locally caught fish by Hodgson Fish, please ask your waiter for today's fish.  
crushed olive oil potatoes, artichoke, king oyster mushrooms & chive beurre blanc

### TO FINISH

#### STICKY TOFFEE PUDDING

rich butterscotch sauce & vanilla ice cream

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#### CRUMBLE OF THE DAY

homemade vanilla custard

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#### FIG TART

roasted and fresh figs, almond frangipane, honey & vanilla ice cream

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#### SELECTION OF ICE CREAMS & SORBETS

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#### SELECTION OF ARTISAN CHEESE

Redesdale (Sheep's Milk, Hard, English) Golden Cross (Goats Milk, Soft, English)  
Mordon Blue (Cow's Milk, Soft, English) Isle of Mule Cheddar (Cow's Milk, Hard, Scottish)

3 CHEESES £10.00

4 CHEESES £12.50

served with marinated grapes, homemade cheese biscuit & sourdough crackers,  
walnuts & northumbrian pantry chutney

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