

SUNDAY LUNCH

2 COURSES £25.50 3 COURSES £32.50

TO START

SOUP OF THE DAY (V)

freshly baked bread

PRAWN & CRAYFISH COCKTAIL

crispy salad, whisky marie rose, paprika

BEETROOT & SHALLOT BHAJI

spiced puy lentils, mint & greek yogurt

CHICKEN & WILD MUSHROOM TERRINE

apricot & tarragon compote, herb salad, sourdough crackers

SALT BAKED PARSNIPS

caper & walnut salsa, crispy salad

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

TRADITIONAL ROAST TURKEY

pigs in blankets, sprouts, glazed roots, spiced red cabbage, goose fat roast potatoes, roast turkey gravy

VEGETARIAN DISH OF THE DAY

please ask your waiter for today's option

ROASTED HAKE FILLET

soft herb & lemon risotto

TO FINISH

STICKY TOFFEE PUDDING

rich butterscotch sauce, vanilla ice cream

CRUMBLE OF THE DAY

homemade vanilla custard

SPICED PEAR & ALMOND TART

biscotti crumb, pear purée & ginger beer ice cream

SELECTION OF ICE CREAMS & SORBETS

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 Mull Cheddar (cow's milk, hard, scottish)

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

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.