

# 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

marie rose sauce, crispy gem, cucumber & apple

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### VEGETARIAN DISH OF THE DAY (V)

please see server for details

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### CHICKEN LIVER PARFAIT

northumbrian pantry fruit chutney & toasted brioche

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### TASTING BOARD

cured meat & cheese, pickles & chutney with sourdough

## 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 PORK BELLY

creamed potato, glazed vegetables, apple sauce & crackling

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### BUTTERNUT SQUASH & ROSEMARY RISOTTO (V)

amaretto & pecorino cheese

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### SEARED SEA TROUT

olive oil crushed jersey royals, fennel, samphire, celery & grape sauce

## TO FINISH

### WALWICK STICKY TOFFEE PUDDING (V)

miso butterscotch sauce & vanilla ice cream

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### CRUMBLE OF THE DAY (V)

homemade custard

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### COCONUT RICE PUDDING (V)

citrus, puffed wild rice & crème fraîche ice cream

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### SELECTION OF ICE CREAMS & SORBETS

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### SELECTION OF ARTISAN CHEESE

**elsdon goats** (goat's milk, hard, english), **roquefort** (cow's milk, semi hard, france),  
**wookey hole cheddar** (cow's milk, hard, english), **redesdale** (sheep's milk, hard, english)

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

3 CHEESES £10.00

4 CHEESES £12.50

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.