

SUNDAY LUNCH

2 COURSES £27.50 3 COURSES £35.50

TO START

SOUP OF THE DAY (V)

freshly baked bread

TIAN OF SMOKED SALMON & PRAWNS

whisky marie rose sauce, cucumber, apple & paprika

SWEETCORN & CHILLI FRITTERS (V)

guacamole, red pepper & basil salsa

CHICKEN LIVER PARFAIT

northumbrian pantry fruit chutney & toasted brioche

TASTING BOARD

cured meats & cheeses, pickles & chutney

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

ROAST PORK BELLY

roast potatoes, glazed vegetables, yorkshire pudding, apple sauce & crackling

VEGETARIAN DISH OF THE DAY (V)

please see server for details

CATCH OF THE DAY

cauliflower, clams, king oyster mushroom & shrimp butter

TO FINISH

PEACH MELBA SUNDAE (V)

yellow peach, raspberry, vanilla ice cream & almonds

WALWICK STICKY TOFFEE PUDDING (V)

miso butterscotch sauce & vanilla ice cream

BERGAMOT MERINGUE TART(V)

strawberry gel & sorbet

SELECTION OF ICE CREAMS & SORBETS

SELECTION OF ARTISAN CHEESE

durham camembert (cow's milk, soft, english), **mordon blue** (cow's milk, soft, english),
sheep rustler (sheep's milk, soft, English)

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

3 CHEESES £11.00

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.