

# SUNDAY LUNCH

2 COURSES £29.50 3 COURSES £37.50

## TO START

### SOUP OF THE DAY (V)

freshly baked bread

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### TIAN OF SMOKED SALMON & PRAWNS

whisky marie rose sauce, cucumber, apple & paprika

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### BEETROOT & GOAT'S CHEESE GNOCCHI (V)

spiced puy lentils

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### CHICKEN AND HAM HOCK PRESSING

northumbrian pantry fruit chutney & brioche croutons

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### CRISPY DUCK SALAD

figs, walnuts, watercress & micro greens

## 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 CHICKEN BREAST

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

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### VEGETARIAN DISH OF THE DAY (V)

please see server for details

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### CATCH OF THE DAY

lemon & soft herb risotto, black olive & granola

## TO FINISH

### CHOCOLATE & PASSION FRUIT

meringue, chocolate chantilly, passion fruit coulis & chocolate sauce

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### WALWICK STICKY TOFFEE PUDDING

miso butterscotch sauce & vanilla ice cream

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### CRUMBLE OF THE DAY

homemade vanilla custard

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### SELECTION OF ICE CREAMS & SORBETS

ask your server for today's selection

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### WHIPPED RICOTTA

fig, truffle oil, voatsiperifery pepper & homemade sourdough crackers

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.