

LUNCH

TO START

SOUP OF THE DAY (V) £6.95

warm sourdough bread

TIGER PRAWNS £11.95

xo sauce, dill mayonnaise & charred heirloom tomatoes

LAMB SHANK TERRINE £10.95

crispy lamb belly, beetroot jam & brioche

PEAS & SPINACH SOUFFLÉ (V) £9.95

chard and peas salad, apple velouté

TEMPURA MUSSELS £10.95

shellfish, black pudding compote, pickled cucumber & mustard purée

SANDWICH AS YOU LIKE IT

SERVED WITH FRIES AND SALAD £10.50

NORTHUMBRIAN FREE RANGE EGG AND MAYONNAISE

with chives

HOMEMADE HONEY ROAST HAM

with northumbrian pantry piccalilli

SMOKED SALMON OPEN SANDWICH

with dill, mustard & capers on rye bread

ROAST SIRLOIN OF BEEF OPEN SANDWICH

caramelised red onion, horseradish & crispy onion on baguette

TO CONTINUE

BEER BATTERED COD & CHIPS £22.00

crushed garden peas, tartare sauce & charred lemon

BEETROOT RAVIOLI (V) £18.50

peperonata sauce, charred tenderstem broccoli, capers & preserved lemon

PORCHETTA OF PORK BELLY £21.00

butternut squash, sage & barley

ROASTED MONKFISH TAIL £22.00

courgette espuma, jersey royal fondant, anchovies & sauce gribiche

SWEET TREATS

WALWICK STICKY TOFFEE PUDDING (V) £8.50

miso butterscotch sauce, streusel & vanilla ice cream

64% GUAYAQUIL CHOCOLATE & COCOA NIBS £9.50

chocolate mousse, citrus, croustillant & ice cream

CHEESE £9.00

solstice soft & isle of mull cheddar

served with marinated grapes, northumbrian pantry chutney & sourdough crackers

STRAWBERRIES (V) £9.00

crème fraîche, basil & sweet pastry

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. A 12.5% discretionary service charge will be added to your bill.