

SUNDAY MENU

KITCHEN HOURS

12:00-16:45 18:00-19:30

STARTERS

CARROT & CORIANDER SOUP Focaccia 3,5,6,14 (Vg/Ve)

WHIPPED CHICKEN LIVER PATE Onion Chutney, Dressed Salad, Focaccia 3,5,6,7,9,12,14

BEETROOT & BLUE CHEESE SALAD Beetroot Molasses, Walnut 5,9,13 (Vg)

HALF PINT OF PRAWN COCKTAIL Mixed Leaf, Bloody Marie Rose Sauce 1,3,6,7,9

SIDE SE5 EACH OR 2 FOR E9

BRAISED RED CABBAGE 9 DRIPPING ROAST POTATOES PIGS IN BLANKETS 7,9,12,14 CAULIFLOWER CHEESE 5,14 SEASONAL GREENS 5 TRIPLE COOKED CHIPS

DESSERTS

STICKY TOFFEE PUDDING Miso Caramel Sauce, Vanilla Ice Cream 3,5,9,12,14 (Vg)

LEMON POSSET Vanilla Shortbread 5,9,14 (Vg)

RHUBARB CRUMBLE Vanilla Custard 5,9 (Vg/Ve available)

A SELECTION OF CHEESE Biscuits, Sourdough Crackers, Pickled Rhubarb & Chutney 5,9,13,14

ICE CREAM (3 SCOOPS) Chocolate 5,12, Vanilla 5 Strawberry 5 (Vg)

MAINS

NORTHUMBERLAND HERITAGE SIRLOIN OF BEEF Served Pink 3,5,6,7,14

24HR CONFIT PORK CHINE 3,5,6,14

GARLIC & HERB STUDDED ENGLISH LAMB 3,5,6,14

OLIVE & CITRUS BRINED CHICKEN BREAST 3,5,6,14

PAN FRIED SALMON Jersey Royal Potatoes, Tenderstem Broccoli, Lobster Sauce 1,2,3,4,5,9

BEETROOT, WALNUT & MISO MUSHROOM WELLINGTON No Meat Gravy 12,13,14 (Ve)

FISH & CHIPS Minted Marrowfat Peas, Curry Sauce, Tartar Sauce 3,4,5,7,9,14

All our Meat Roasts are served with Dripping Roasties, Bashed & Buttered Swede, Confit Carrot & Tenderstem Broccoli, Seasonal Greens & A Huge Yorkshire Pudding

SUNDAY LUNCH SHARING BOARD FOR 2 Beef Sirloin, Studded Lamb, Confit Pork, Chicken, Yorkshire Puddings, Roasties, Pigs in Blankets, Seasonal Vegetables, Red Cabbage & Gravy £65

> 2 COURSES £28 3 COURSES £34

DOG MENU

ROAST DINNER

The Choice of Chicken or Beef, Served with Carrrots, Parsnips, Peas, Potatoes, Boiled Egg & Gravy 3,9,12,14

Allergy information (please ask for any further information)
1-crustaceans 2-molluscs 3-eggs 4-fish 5-milk 6-celery 7-mustard 8-sesame seeds 9-sulphur dioxide 10-lupin 11-peanuts 12-soya 13-nuts 14-gluten