

SUNDAY LUNCH

STARTERS

SOUP OF THE DAY (V)
herb oil, croutons

SMOOTH CHICKEN LIVER PARFAIT
fruit chutney, brioche toast, herb salad

PLUM TOMATO & MOZZARELLA GALETTE (V,N)
rocket leaves, basil pesto

HIGHLAND SALMON, MUSHROOM & WHITE BEAN CASSOULET
chive cream, panko crumb

MAINS

ROAST NORTHUMBERLAND BEEF SIRLOIN
yorkshire pudding, rich pan gravy

GRILLED PORK LOIN STEAK
spring onion mash, grain mustard sauce

BRAISED LAMB SHOULDER
minted new potatoes, fine beans

PAN FRIED HAKE DELICE
buttered savoy, dill beurre blanc

RISOTTO OF WILD MUSHROOM (V)
parmesan, pea shoots, rapeseed oil

all dishes are served with seasonal vegetables and herb roast potatoes

DESSERTS

CHOCOLATE CRÈME BRULEE

BREAD & BUTTER PUDDING
vanilla bean ice cream

POACHED PEAR
clotted cream, ginger biscuit crumb

NORTHUMBERLAND CHEESE PLATE
chutney, celery, apple, savoury biscuits

1-COURSE £11.50 | 2-COURSE £15.95
3-COURSE *Including coffee* £18.95

(V) Denotes Vegetarian option. (N) Dishes may contain nuts or derivatives. *We never knowingly use genetically modified foods.
**All meat weights are uncooked. Due to the presence of nuts in our items, there may be traces of nuts in any of our dishes, please ask your server for details



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STARTERS

SOUP OF THE DAY (V)

herb oil, croutons

CHICKEN CAESAR SALAD

gem leaves, croutons, soft boiled egg, anchovies, dressing

WARM LEEK & BLUE CHEESE TART

leaves, walnut vinaigrette

TRADITIONAL PRAWN COCKTAIL

smoked salmon, marie rose, lemon, brown bread

MAINS

ROAST NORTHUMBERLAND BEEF SIRLOIN

yorkshire pudding, rich pan gravy

CONFIT DUCK LEG-SAVOY

pancetta, parmentier potatoes

ROAST PORK LOIN

crackling, apple compote, sage & onion stuffing, sage gravy

HIGHLAND SALMON DELICE

pea risotto, herb oil

FRIED POTATO GNOCCHI (V)

mediterranean vegetables, goats' cheese, balsamic

all dishes are served with seasonal vegetables and herb roast potatoes

DESSERTS

WARM CHOCOLATE BROWNIE

chocolate fudge sauce, chantilly cream

BAKED ALMOND & VANILLA CHEESECAKE

lemon curd

PINEAPPLE & COCONUT PANNA COTTA

coriander, dark rum

NORTHUMBERLAND CHEESE PLATE

chutney, celery, apple, savoury biscuits

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YORKSHIRE HAM HOCK TERRINE
piccalilli, cumberland sauce

SMOKED NORTH SEA MACKEREL
new potato salad, capers & shallots

PACKHAM PEAR (V,N)
blue cheese, walnut, balsamic glaze

MAINS

ROAST NORTHUMBERLAND BEEF SIRLOIN
yorkshire pudding, rich pan gravy

FREE RANGE CHICKEN BREAST
pigs in blanket, sage & onion stuffing, yorkshire pudding

SEARED LAMBS LIVER
caramelised onion mash, crisp onion rings, thyme gravy

PAN FRIED SEA BASS FILLET
scallop potatoes, savoy, dill veloute

SUNBLUSHED TOMATO PENNE PASTA (V)
goats' cheese, basil pesto

all dishes are served with seasonal vegetables and herb roast potatoes

DESSERTS

ICED MALTESER PARFAIT
malted chocolate sauce, chantilly cream

CINNAMON RICE PUDDING
bramley apple compote

BLOOD ORANGE
crème fraiche, crisp pancake

NORTHUMBERLAND CHEESE PLATE
chutney, celery, apple, savoury biscuits

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SMOKED DUCK BREAST
mango salsa, crisp noodles

TOMATO & FETA SALAD (V,N)
toasted pine nuts, rocket, balsamic

SMOKED SALMON
beetroot, crème fraiche, capers

MAINS

ROAST NORTHUMBERLAND BEEF SIRLOIN
yorkshire pudding, rich pan gravy

ROAST FELL BRED LAMB LEG
grilled tomato, watercress, rosemary gravy

FREE RANGE CHICKEN BREAST
parsley mash, coq au vin sauce, pancetta

ROAST HAKE CHUNK
broken new potatoes, savoy, lemon beurre blanc

MEDITERRANEAN VEGETABLE & MOZZARELLA WELLINGTON (V,N)
tomato coulis, pesto

all dishes are served with seasonal vegetables and herb roast potatoes

DESSERTS

BRAMLEY APPLE & SULTANA CRUMBLE
vanilla bean ice cream

PLUM & ALMOND TART
plum puree, clotted cream

CITRUS POSSET
raspberry compote, fresh mint

NORTHUMBERLAND CHEESE PLATE
chutney, celery, apple, savoury biscuits

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