



SUNDAY LUNCH MENU

Starters

Soup 6

Celeriac & chestnut, sourdough bread (V)

Parfait 7.5

Duck, date & walnut chutney, brioche

Butternut Squash 7

Kale, pickled walnut, cured egg yolk, roasted hazelnuts (V,GF)

Fishcakes 9

Fennel, cucumber, bisque

Main Course

Beef 14

Roasted sirloin of beef

Lamb 13

Rosemary & garlic roasted leg of lamb

Turkey 14.5

Turkey, pigs in blankets, cranberry stuffing

All meats come with seasonal vegetables, Yorkshire pudding, creamed potato, duck fat roasted potatoes, gravy

Risotto 15

Butternut squash risotto, blue cheese, squash seeds, crispy sage (V,GF)

Hake 18

White bean cassoulet, chorizo, rainbow chard

Desserts

Sticky Toffee Pudding 7

Traditional sticky toffee pudding, butterscotch sauce,
Irish liqueur ice cream (V)

Bread & Butter 7

White chocolate & orange, crème anglaise (V)

Tart 6

Spiced custard, clotted cream ice cream (V)

Cheese Board 8

Northumbrian Cheese, farmhouse chutney, crackers (V)
Nettle (cows), Redesdale (sheeps), Elsdon (goats)

Ice Cream

Madagascan vanilla (GF)

Double Belgium chocolate (GF)

Biscoff biscuits

Salted caramel (GF)

Raspberry Eton mess (GF)

Raspberry sorbet (GF)

1.95 per scoop