



LUMLEY CASTLE



SELECTION OF BRITISH CHEESES

TO CONCLUDE

STICKY GINGER PUDDING

Ginger Beer Syrup, Lemon Meringue Ice Cream
£6.95

ICED BLACKBERRY PARFAIT

Pressed Apple, Honeycomb
£6.95

MALTED BROWN ALE TREACLE TART

Clotted Cream, Scottish Raspberries
£6.95

COCONUT & ALNWICK RUM SOUFFLE

Pineapple & Chilli Sorbet
£7.50

CHOCOLATE & PISTACHIO CRÈME BRULE

Pistachio Sable, Chocolate & Sea Salt Ice Cream
£6.95

LOCAL CHEESE & BISCUITS

served with accompaniments &
Thomas J. Fudge Biscuits
£9.95

MORDON BLUE

Parlour made from the village dairy in Durham, a blue veined soft cheese with a mild creamy flavour served with Lumley's own Crab Apple Jelly.

ELSDON

From the Northumberland Cheese Company, typically English hard goats cheese with a pleasant tang and clean finish. Served with truffled honey.

ADMIRAL COLLINGWOOD

From the Doddington dairy, a very tangy semi soft Newcastle Brown Ale washed rind cheese served with homemade Chutney.

DURHAM CAMEMBERT

Parlour made from the village dairy in Durham, soft surfaced, mould ripened soft cheese.
Served with fig salami.

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements.

Please note that our dishes may contain one or more of the following allergens:
cereal, peanuts, nuts, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, sulphuric dioxide and sulphites.
If in doubt please ask a member of staff