

À la Carte Menu

Starters

with our compliments - freshly baked bread & whipped butter
chilled tomato water (V)

Home Smoked Salt Aged Duck Breast

smooth Yorkshire rhubarb, hazelnut and kale
£8

Seared North Sea Mackerel

sweet pickled fennel, horseradish emulsion, lemon and dill
£7.50

Seasonal Soup of the Day

freshly baked bread, whipped butter (VG)
£6

East Meets Westmorland

spring onion bhaji, smoked Westmorland sauce (V)
£7

Leek and Potato

potato arancini, truffled brie (V)
£7.50

Red Wine Cured Gigha Halibut

Lindesfarne oyster, dulce, seawater gel, oyster leaf
£11

Lumley Pressed Ham Hock

confit egg yolk, pineapple, pease pudding, crackling
£9

Roasted Cauliflower and Polenta

pistachio, olive tapenade, rocket (VG)
£5.50

Artichoke Hearts

cream, crisps, oil (VG)
£7

Lobster Risotto

lemon oil, tapioca crisp, parmesan
Starter £12 Main Course £24.50

House Specialities

Chateaubriand

(600g - 1lb 5oz)

for two, carved at your table by the Chef de Cuisine (recommended to
be cooked no further than medium) fondant potato, confit
portobello mushroom, roasted ox tomato, charred Roscof onion,
red wine and shallot jus, Bearnaise sauce

£90

Add Foie Gras for £14

Whole Lobster Thermidor

thermidor glaze and a choice of two side dishes; skinny fries | hand cut
triple cooked chips | sautéed potatoes | seasonal vegetables |
dripping roasted carrots with toasted onion seeds | freshly baked bread
and whipped butter

£40

Main Courses

Roast Rump of Salt Marsh Lamb

swede, burnt butter, haggis, broccoli
£21

Local Estate Venison

roasted and braised, galette, faggot, celeriac, savoy cabbage
£23

Free Range Guinea Fowl

bon bon, carrot, malted yeast, parsley
£17

Peterlee Hake

mussels, xo, soft herbs, squid ink pasta
£19

Wild Mushroom Wellington

partichoke, tempeh, roast vegetable "gravy" (VG)
£19

Butter Poached Plaice

leeks, new season potato, kale, Roscof, chardonnay grapes
£16.50

Tandoori Roasted Monkfish

spiced split peas, cashew, salted lemon, kimchi
£22.50

Pumpkin and Pine Nut Risotto

baked pumpkin, butternut squash, pickled squash (VG)
£14

From the Grill

(all of our beef is sourced from farms within 60 miles)

Fillet Steak	Ribeye Steak	Rump Pave	Tuna Loin	Whole
(227g - 8oz)	(284g - 10oz)	(284g - 10oz)	(227g - 8oz)	Dover Sole
£37	£33.50	£21.50	£26	£30

Choose your garnish from triple cooked chips, confit mushroom, vine tomato
and watercress **OR** roasted Mediterranean vegetables and sautéed potatoes.

Sauces & Spice Rubs £4 Each

Peppercorn Sauce | Red Wine and Shallot Jus | Blacksticks Blue
Cheese Sauce | Garlic Butter | Bearnaise Sauce
Jerk Spice Rub | Barbecue Spice Rub | Provence Herb Rub

Sides £4 Each

Triple Cooked Chips | French Fries | Sweet Potato Fries | Sautéed
Potatoes | Sautéed Mediterranean Vegetables | Tenderstem Broccoli
with Almond | Roasted Sand Carrots with Onion Seeds | Bread and
Whipped Butter

Desserts

Apple Souffle

compressed, sorbet, tuille (V)
£9

Belgian Chocolate / Espresso

mousse, crumb, sponge, honey, mango (V)
£7

Yorkshire Rhubarb

ginger brulee, champagne poached,
yoghurt, shortbread (V)
£7

Salted Caramel

iced parfait, almond, pear, nougatine (V)
£7

Smoked Northumberland Cheese Souffle

plum tomato jam, Parmesan custard (V)
£7

Cheese Selection

in conjunction with Harvey and Brockless Fromagerie (V)
from £9 for 3 cheeses (100g)

Served with Northumberland honeycomb, gooseberry
and nettle chutney and biscuits.

Hot Beverages

to finish with Lumley handmade chocolates (V)

Coffee £4.50	Espresso £4.25	Cappuccino £4.50	Americano £4.50	Latte £4.50
Hot Chocolate with whipped cream £4.50				
Liqueur Coffee with the liqueur of your choice £8.95		Black Teas and Herbal Teas off Breakfast Menu £4.50		



VG - Vegan Plant Based V - Vegetarian

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. The QR code provided maps out
potential allergens in all of the dishes on this menu.

#lumleystories