

Sunday Lunch Menu

To Start

Soup of the Day

Chicken Liver Parfait, Crispy Chicken Skin Tuile, Truffle Brioche, Cherry Gel

Terrine of Northumberland Game, Pear Chutney, Port Reduction, Homemade Brioche

Sundried Tomato Tartar, Marinated Bocconcini, Basil Gel, Savory Green Herb Sponge (V)

Main Courses

12 Hour Slow Cooked Braised Feather Blade Beef, Yorkshire Pudding, with all the trimmings

Slow Roasted Pork Loin, Yorkshire Pudding, and all the trimmings

Roast Chicken Yorkshire Pudding, and all the trimmings

Fisherman's Pie, Cheddar Glaze, Seasonal Greens

Pan Fried Neck of Butternut Squash, Mixed Lentils, Seasonal Greens (V)

Sides & Sauces all £4.50

Triple Cooked Chips - Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage – Shallot Pine Nut & Watercress Salad - Crushed Black Peppercorn – Diane - Stilton – Bearnaise

Desserts

Valrhona Chocolate, Hokey Pokey, Raspberry Gel, Blood Orange Sorbet (Vg)

Salted Caramel Tart, Clotted Cream

Rhubarb Panna Cotta

Sticky Toffee Pudding & Toffee Sauce

Two Course - £24.95 per person

Three Course - £29.95 per person

Teas & Filter Coffee with Sweet Treats - £4.25

If you have a food allergy, intolerance, or coeliac disease – please speak to our team about the ingredients in your food and/or drink before you order

Please note that a 12.5% discretionary gratuity charge will be added to your bill. If you would like the discretionary gratuity removed, please ask a member of our team