



LUMLEY CASTLE



SUNDAY LUNCH MENU

TWO COURSE £27.00pp | THREE COURSE £32.00pp

TO START

Soup of the Day

Thyme Butter Chicken Liver Parfait, Homemade Brioche, Onion Jam

Potted Ham, Piccalilli, Honey Mustard, Grilled Artisan Bread

Salt Baked Beetroot Tartar, Beetroot Powder, Beetroot Tuile, Pickled Vegetable, Watercress **v, vg, df, gf**

MAIN COURSES

12hr 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

Cauliflower, Curry Crumb, Wilted Greens, Cauliflower Rice, Curry Sauce **v, vg, df**

SIDES all £4.50

Triple Cooked Chips | Roasted Roots | Kale | Truffle Mash
Braised Red Cabbage | Shallot Pine Nut & Watercress Salad

DESSERTS

Valrhona Chocolate, Hokey Pokey, Raspberry Gel, Blood Orange Sorbet **v, vg, df, gf**

Salted Caramel Tart, Clotted Cream **v**

Lemon & Beamish Honey Posset, Shortbread Biscuit **v**

Sticky Toffee Pudding & Toffee Sauce **v**

Tea or Filter Coffee with Sweet Treats **£4.25**

v vegetarian **vg** vegan **nf** nut free **df** dairy free **gf** gluten free

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.