



## Sunday Lunch Menu

### Starters

Seasonal soup of the day, fresh sour dough (v) (gf) £6.00

Cashel blue cheese, twice baked souffle, garlic confit (v) £6.95

Craster kipper pate, horseradish and lemon crème fraiche, toasted ciabatta (gf) £6.95

North Shields mussels, Alnwick pale ale and garlic cream, fresh sour dough (gf) £8.95

Ham Hock terrine, pease pudding, piccalilli, sour dough (gf) £7.95

Miso marinated portobello mushroom, rocket salad (vg) (gf) £7.95

Tartare of tomato, fine bean salad, yoghurt dressing, chive oil (vg) (gf) £6.95

### Mains

Roast Sirloin of Beef (gf\*) £16.00

Roast Loin of Pork (gf\*) £15.00

Duo of Lamb (rump and slow cooked shoulder) (gf\*) £16.00

Roast Chicken Breast (gf\*) £15.00

*All served with roast potatoes, Yorkshire pudding, sharing bowls of cauliflower cheese, glazed carrots, seasonal greens, rich gravy and accompaniments*

*(\*gf without Yorkshire pudding)*

Roast loin of cod, peas with pancetta and wild mushrooms, spinach, baby potatoes, cream sauce (gf) £14.95

Puy lentil shepherd's pie, roasted root vegetables (vg) (gf) £14.95

(v) Vegetarian (vg) Vegan (gf) Made with gluten free ingredients. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements.



Seasonal buttered greens £2.95  
Thick cut chips £2.95  
Honey roast root vegetables £2.95  
Caesar salad £2.95  
Sour dough and butter £1.95

## To Follow

Bakewell tart, salted caramel gelato (v) £7.00  
Rice pudding, warm autumn fruits compote (v) £7.00  
Sticky toffee pudding, caramel sauce, vanilla gelato (v) £7.00  
Lemon posset, lavender short bread (v) (gf) £7.00  
Coconut, almond and berry trifle, saffron custard (vg) £7.00  
Local cheese heroes seasonal best, wheat wafers, celery, apple and ginger chutney (v)  
£11.50

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