# SUNDAY LUNCH

Sunday Lunch served from 12 until 5pm Serving a Selection of Starters, Main Courses & Desserts.

# Starters

#### Chef's Recipe Chicken Liver Pate £6

Homemade red onion marmalade and Geordie Bakers toasted sourdough.

# Classic Warming Homemade Soup of the Day (V) (GF) £4.50

Wedges of Geordie Bakers bread

## **Locally Sourced Black Pudding £5**

Cream, brandy & pink peppercorn sauce

#### Traditional Prawn Cocktail (GF) £5

Mixed leaves & brandy twisted marie rose sauce

# Main Courses

#### Roast Chicken with Sage Stuffing £9 (GF)

Served with homemade yorkie pud, seasonal vegetables, roast potatoes & creamy mash

# Roast Topside Beef & Yorkshire Pudding £9 (GF)

Served with homemade yorkie pud, seasonal vegetables, roast potatoes & creamy mash

#### Roast Loin of Pork £9.00 (GF)

Served with homemade yorkie pud, seasonal vegetables, roast potatoes & creamy mash

## Roast Leg of Lamb with Yorkshire Pudding £10 (GF)

Served with homemade yorkie pud, seasonal vegetables, roast potatoes & creamy mash

#### Own Recipe Sausages & Mash £9

Served with seasonal vegetables & Yorkie Pud

#### Homemade Braised Locally Sourced Beef and Ale Pie £9

Succulent beef & cask ale, topped with short crust pastry, Served with seasonal vegetables, roast potatoes & creamy mash

### **Breaded Wholetail Scampi £9**

Served with twice cooked chips, homemade tartare sauce & mushy peas

Mushroom & Stilton & Pepper Pot (GF) (V) £8.50

Mushrooms sautéed with cream, brandy, pink peppercorn sauce topped with stilton Served with twice cooked chips.

# **Ultimate Own Recipe Burger £9.00**

Double Burger made with Northumbrian beef topped with mature cheddar & bacon Served in a "Geordie Bakers" bun, house slaw, Toon ale battered onion rings & chips

# **Vegetarian Sunday Lunch with Sage Stuffing £8 (GF)**

Served with homemade yorkie pud, seasonal vegetables, roast potatoes, creamy mash & vegetarian gravy

