



Sunday Lunch

Home-made Soup of the Day

Potato Skins

Crispy fried potato skins with garlic mayonnaise and BBQ sauce

Chicken Liver Pate

Served with salad and warm toast

Classic Prawn Cocktail

North Atlantic Prawns bound in Marie Rose sauce, nestled on salad leaves and served with brown bread and butter.

Crispy Chicken Strips

Served with salad, BBQ sauce and sweet chilli dips

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### **Roast Silver Side of Northumbrian Beef**

**Roast Loin of Pork**, stuffing & apple sauce

**Roast Leg of Lamb**, mint sauce \*£2.00 supplement

**Roast Turkey Breast**, stuffing & pig in blanket

### **Vegetarian dish of the day**

please ask a member of staff

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Selection of Desserts

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**1 course - £9.95**

**2 courses - £13.95**

**3 courses- £17.95**

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Children's Menu available, please ask a member of staff

Sunday Desserts

Hot Chocolate Sponge Pudding (GF)*

Treacle Sponge(GF)*

Jam Sponge Pudding*

Apple Pie(Ve)*

Contains Nuts

Chocolate Fudge Cake*

Eton Mess (GF)

Cheesecake of the Day*

Vegan and Gluten Free options available

Salted Caramel & Crunchie Sundae (GF)

Fudge & Mint Chocolate Chip Ice Cream Sundae

Oreo & Chocolate Ice Cream Sundae

Or as a Belgium Waffle

Biscoff & Vanilla Ice Cream Sundae

Or as a Belgium Waffle

Neapoliton Belgium Waffle (GF)

2 Scoops of Vegan Ice Cream

*All desserts come with a choice of Custard, Ice Cream,
Pouring Cream or Whipped Cream