



Sunday Lunch Menu

Starters

L.Robson's Craster Smoked Salmon, Cucumber Chutney, Horseradish Yoghurt

Blood Orange, Raddichio & Pickled Fennel Salad

Duck Liver Pate, Damson Chutney, Treacle & Walnut Bread

Beef Scrumpet, Mushroom Ketchup, Blue Cheese

Mains

Roast Sirloin of Northumbrian Beef, Yorkshire Pudding, Roasties

Slow Roast Leg of Lamb, Yorkshire Pudding

Slow Roast Taste Tradition Rare Breed Pork Belly

Baked Fillet of Hake, Celeriac Puree, Potted Shrimp Butter

Roasted Cauliflower Steak, Wild Garlic Pesto

Puddings

Baked Vanilla Rice Pudding, Sloe Gin Blackberries

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

Dark Chocolate Mousse, Griottine Cherries & Honeycomb

Baked Egg Custard Tart, Yorkshire Rhubarb

2 Courses £20

3 Courses £25

If you have any allergies, intolerances or special requests, please speak to a member of staff to assist.