

WINTER SUNDAY MENU

Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses 7^{th} January -31^{st} March 2024

RESTORATIVES

See our Champagne & Cocktails list for Bloody Marys, Negronis and other pick-me-ups

STARTERS

Curried parsnip soup, mango chutney 🕶 Smoked mackerel & dill pâté, pickled cucumbers, sourdough Young goats' cheese, candied walnut, roast beetroots, honey dressing 🐨 🔻 North Sea fishcake, tartar sauce, lemon 🐨

MAINS

Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing

(Can be served gluten free, please ask your server)

Roast Northumbrian rump of beef, Yorkshire pudding, trimmings, gravy
Roast Northumberland lamb leg, Yorkshire pudding, trimmings, gravy
Roasted choice cut of Wilde Farm pork, Yorkshire pudding, trimmings, gravy
Pan-roasted chicken, Yorkshire pudding, trimmings, gravy

Veggie nut roast, Yorkshire pudding, trimmings, gravy (can be served vegan on request)

Grilled North Shields sole, buttered new potatoes, spinach, parsley & lemon butter

PUDDINGS

Dark chocolate mousse, chocolate crumble, spiced orange sorbet Classic rum baba, Chantilly cream

Bramley apple tart, walnut & muscovado ice cream

Baked plum & hazelnut cheesecake, honeycomb, vanilla ice cream

Sticky toffee pudding, salted caramel sauce, banana ice cream

A selection of home-made sorbets or ice creams

Wine pairings - starter & main - £15 | starter, main & dessert - £21