

Start Mushroom & Tarragon Soup, Focaccia (ve) 5,6,9,12,14

Cod Taco, Harissa Tomato Salsa, Soured Cream, Shredded Iceberg 3,4,5,9,12,14 Chicken & Black Pudding Terrine, Onion Marmalade, Focaccia 5,6,7,9,12,14

Prawn Cocktail, Marie Rose, Lemon Wedge 1,3,9,14

Cauliflower Pakora, Mango Chutney & Coriander Mayo (ve) 6,7,9,12

Wild Garlic Soufflé, Parmesan Cream (yg) 3,4,14

Mains Northumberland Heritage Sirloin of Beef (Served Medium) 3,5,6,7,14

Confit Pork Chine, Homemade Stuffing, Crackling ^{3,5,6,14}

Garlic & Rosemary Studded English Lamb 3,5,6,14

48hr Brined Chicken Breast, Homemade Stuffing 3,5,6,14

Pan Roasted Salmon, Poached Egg, Colcannon Gnocchi, Samphire, Wild Garlic 3,4,5,9,14

Smoked Beetroot & Miso Mushroom Wellington, No Meat Gravy (ve) 6,9,12,13,14

Cherub Fish & Chips, Hand Cut Chips, Minted Marrowfat Peas, Tartar Sauce 3,4,5,7,9,14

All our Meat Roasts are served with Dripping Roasties, Bashed & Buttered Swede, Honey Roasted Carrots & Parsnips, Tender stem Broccoli, Seasonal Greens, Yorkshire Pudding & Proper Gravy

Sunday Lunch Sharing Board for Two

Beef Sirloin, Studded Lamb, Confit Pork, Chicken Breast, Yorkshire Puddings, Roasties, Seasonal Vegetables, Cauliflower Cheese & Gravy

£60.00

Sides £4 each or 2 for £7

Braised Red Cabbage 9

Pigs In Blankets

Dripping Roast Potatoes Cauliflower Cheese Seasonal Greens Triple Cooked Chips

Dessert Roasted Plums, Pomegranate Molasses, Fresh Thyme, Pinenuts & Vanilla Ice Cream (ve)

Profiteroles, Chocolate & Salted Caramel Dipping Sauce (vg) 3,5,14

Blood Orange Posset, Macadamia Biscotti (vg) ^{3,5,9,13,14}

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (vg) 3,5,9,14

Apple Crumble, Old English Custard (vg) 5,9

A Selection of Cheeses, Biscuits & Some other bits (vg) 5,9,13,14

Ice Cream (3 Scoops) (vg) Chocolate ^{5,12} Vanilla ⁵ Strawberry ⁵

2 Course for £27

3 Courses for £30

Allergy information (please ask for any further information)