

Sunday Lunch

2 COURSES FOR £18*

SOMETHING TO START...

CHEFS HOMEMADE SOUP OF THE DAY
WITH WARM BREAD & BUTTER (VG,V,GF*) £6

TWICE FRIED POTATO SKINS
WITH GARLIC AIOLI (VG,V,GF*) £5

CRAYFISH COCKTAIL
WITH CIABATTA & BUTTER (GF*) £9

STARTER OF THE WEEK
PLEASE ASK YOUR SERVER FOR DETAILS

SOMETHING FOR YOUR MAIN...

ROAST SILVERSIDE OF NORTHUMBRIAN BEEF
WITH ALL THE TRIMMINGS £16

ROAST LOIN OF PORK
WITH SAGE & ONION STUFFING £15

ROAST BREAST OF CHICKEN
WITH SAGE & ONION STUFFING £15

TRIO OF MEATS*
WITH SAGE & ONION STUFFING & ALL THE TRIMMINGS £18
(*£2 SUPPLEMENT FOR 2 COURSES)

VEGETABLE DINNER
EVERYTHING BUT THE MEAT.... WITH VEGAN GRAVY (VG,V) £10
ADD VEGAN SAUSAGES +£2

ROAST MEAT CIABATTA
CHOOSE FROM ROAST CHICKEN, ROAST BEEF OR ROAST PORK
SERVED WITH ROAST POTATOES £13

SOMETHING SWEET...

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE & MADAGASCAN VANILLA ICE CREAM £7

WARM HOMEMADE CHOCOLATE BROWNIE
BELGIAN CHOCOLATE SAUCE & VANILLA ICE CREAM £7

LEMON MERINGUE POSSET
WITH MIXED BERRIES & SHORTBREAD £7

CHEESECAKE OF THE DAY
WITH CHANTILLY CREAM £7

VEGAN CHOCOLATE AND HAZELNUT TORTE
WITH VEGAN VANILLA ICE CREAM AND BERRIES £7

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO ANY MEMBER OF OUR STAFF ABOUT THE INGREDIENTS
IN YOUR MEAL PRIOR TO MAKING YOUR ORDER. ALTHOUGH WE TAKE CARE IN PRODUCING OUR FOOD WE CANNOT GUARANTEE AN ALLERGEN FREE KITCHEN.

V = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE / GF* = GLUTEN FREE AVAILABLE