



BEADNELL KITCHEN

Sunday Menu

3 course £36.00

2 Course £27.00

STARTERS

Smoked Cod Roe Dip, Paprika, Dill, Grilled Flatbread

Pear, Chicory, Walnut & Blue Cheese Salad, Mustard Dressing

Duck Liver Pate, Red Onion Chutney, Treacle Walnut & Raisin Bread

**L.Robinson's Craster Smoked Salmon, Cucumber Chutney,
Horseradish Yoghurt, Rye Bread**

MAIN COURSES

Roast Sirloin of Tweed Valley 35-day Aged Beef
Beef dripping roasties, Yorkshire Pudding

Roast Loin of Rare Breed Pork
Sage and Onion Stuffing

Roast Leg of Northumberland Lamb with Garlic and Rosemary
Beef dripping roasties, Yorkshire Pudding
Sweet Potato, Spinach and Chickpea Curry
Served with Grilled Flatbread

Baked Fillet of Hake
Served with Roast Celeriac, celeriac puree, potted shrimp butter

DESSERTS

Alswick Rum & Dark Chocolate Mousse
Brownie, Orange Curd, Honeycomb

Baked Vanilla Rice Pudding
Hadrian's Wall Slow Gin-Soaked Blackberries

Admiral Collingwood Cheese
Singing Hinnies, Onion Chutney

Sticky Toffee Pudding
Caramalised Banana, Doddington's Vanilla Ice-Cream

Pavlova
Spiced Plums, Candied Pistachios, Lindisfarne Mead

All dishes may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.

All of our food is cooked fresh to order and with COVID-19 safety measures in place. Please be patient as our chefs are working as hard and as safely as they can. Some dishes may not be available due to supply issues caused by COVID-19.

A discretionary 10% service charge will be added to your final bill.