



Sunday Lunch

3 Course 37.50 | 2 Course 29.50 | Kids Roast 10.50

STARTERS

Traditional Prawn Cocktail

Marie Rose Sauce, Baby Gem Lettuce & Brown Bread

Greek Salad

Feta, Olives, Tomato, Cucumber

Salt & Pepper Squid

Sriracha Dipping Sauce

Ardennes Pate

Onion Chutney, Toasted Sourdough

MAIN COURSES

Roast Sirloin of Northumbrian Beef

Beef Dripping Roasties, Yorkshire Pudding

Roast Leg of Northumbrian Lamb Studded with Garlic and Rosemary

Beef Dripping Roasties, Yorkshire Pudding

Slow Roasted, Salt Aged Waterford Farm Pork Loin

Beef Dripping Roasties, Sage Stuffing

Puy Lentil & Vegetable Wellington (V)

Vegetarian Gravy

Fish & Chips

Mushy Peas, Curry Sauce

All Roasts Served with: Bashed Swede, Savoy Cabbage, Cauliflower Cheese & Mixed Greens



DESSERTS

Sticky Toffee Pudding (V)
Butterscotch Sauce and Clotted Cream

New York Style Cheesecake (GF)
Strawberries

Alnwick Rum Chocolate Mousse
Brownie & Honeycomb

Baked Rice Pudding
Yorkshire Rhubarb