



SUNDAY LUNCH MENU

Two Courses £25 | Three Courses £32

Served 12pm until 6pm

For the table

Salt & Chilli Popcorn Crackling £4.00

Crispy pork crackling with salt and chilli seasoning

Bread & Olives £4.00

Emily's Bread & Flavoured Butter £4.00

Starters

Soup of the Day

Warm artisan bread from Emily's Bakery

Salmon Niçoise Salad

Green Goddess dressing and soft boiled egg

Hazelnut Crusted Goats' Cheese (v)

Beetroot textures and pear jam

Smoked Chicken Caesar Salad

Parmesan straw and crispy bacon bits

Home Comforts

Smoked Haddock & Salmon Fishcakes

Seasonal greens, white wine and herb cream sauce, served with fries

PTMY Beef Burger (ve)

Toasted brioche bun, crispy bacon, melted cheese, burger sauce and fries

Penne Pasta (v)

Chargrilled vegetables, red pesto & Parmesan
ADD chicken £3.00

Sunday Roasts

Topside of Northumbrian Beef

Served pink

Slow Roast Confit Pork Belly

Crackling and black pudding

Chicken Supreme

Sage and onion stuffing with pigs in blankets

Trio of Meats

Choose from beef, pork, lamb or chicken with all the trimmings
£3.00 Supplement

Rosemary & Thyme Lamb Rump

Vegan Wellington (ve)

Roasted butternut squash, chickpeas, redcurrants and walnuts

All Roasts Served with Roast carrots, broccoli, swede purée, braised red cabbage, seasonal greens, roast potatoes, creamed mash, Yorkshire pudding and rich gravy

Sharing

Sunday Sharing Board For Two £68.00

Choose up to three Sunday roasts and your favourite sides
Served carved on a family sharing board with all the trimmings and jugs of rich gravy

Bar Snacks Board £12.00

Yorkshire pudding, roasties, black pudding, stuffing, pigs in blankets, crackling and jug of gravy

Desserts

Sticky Toffee Pudding (v)

Miso caramel, vanilla ice cream and fudge

Summer Berry Pavlova (v)

Passion fruit curd, strawberry sorbet, caramelised white chocolate and lemon balm

Orchard Fruit Bakewell Tart (ve)

Blueberry gel and blackcurrant & Kirsch sorbet

Doddington Darling Blue Cheese (v)

Quince jelly, Medjool date, shaved celery and sourdough crackers

Triple Chocolate Brownie Sundae (v)

Chantilly, honeycomb & ice cream

Chef's Sunday Special

Please ask your server about today's homemade dessert

SIDES

Rosemary and sea salt roasties £4.00

Cauliflower cheese £5.00

Vegetables for the table £4.00

Yorkshire and roasties £6.00

Please advise your server if you have any dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.