



Sunday Lunch Menu 12-5pm

Oysters

Choose from: Plain | Chilli & coriander | Ponzu & chive | Shallot vinaigrette
£3.5 each or 10 for £30

Small Plates

Bread & butter (4) (V) £4
Kataifi king prawns & dynamite sauce £8
Chicken thigh, tom tom sauce, cracker crumb £6.5
Buttermilk chicken & kimchi bao buns £7
Lamb samosas, mint yoghurt £7
Pickle power cheddar & leek croquettes (V) £6.5
Falafels & houmous (Vg) £5
Tomato, basil & mozzarella arancini (V) £6.5

Starters

Smoked brisket, pickles, caper & potato salad, coriander, melba £9.5
Mackerel, mollusc foam, sea herbs, saffron mussels, beetroot £9.5
Fish pie £9.5
Applewood smoked chicken scotch egg, parsley, green apple slaw £9.5
Overnight cauliflower soup, 'parmesan', shallot puree, crispy onion, chive (V) £8
Potato Sfogliatella, puy lentils, cashew pesto, tomatoes, shiso (Vg) £9

Mains

Beef - Chicken - Lamb – Vegetarian Roast all served with parsnips, carrots, cauliflower cheese, roasties, mash, broccoli, kale, yorkshire pudding, jus £18
Shetland mussels in a tomato & chilli or garlic & parsley cream with fries £16
Tandoori leg croquette, boneless thigh, chana masala, onion bhaji, butter chicken sauce £17
Buttermilk turkey burger, buffalo mayo, pickles, apple slaw, fries £16
Chicken & wild garlic kiev, pine nuts, lemon cream, romanescos, smoked mash £21
Pressed lamb shoulder, pearl barley & onions, fondant potato, choucroute, jus £20
Veal osso bucco, smoked mash, tenderstem broccoli, roscoff, shallot gremolata £22
Skrei cod, peas, salt & vinegar potato terrine, scraps, dill, tartare cream £21
Wild garlic gnocchi, mozzarella bon bons, wye valley asparagus, walnut pesto, 'parmesan' cream (V) £18
Leek, thyme & mushroom pie, kale, spinach, miso soy, potato & lemon cream (Vg) £16

Desserts

Dark chocolate fondant, honeycomb, raspberry ice cream (V) £8
Açaí bowl, berries, banana, cherry granola, maple, chia (Vg) £8
White chocolate & pistachio profiteroles, northumberland honey, saffron cream (V) £7

Raspberry chocolate cremeux, dark chocolate aero, hibiscus sorbet (Vg) £8

A selection of cheese, chutney and crackers (V) £14

Please ask your server for allergy information.

Please be aware that we use the freshest, locally sourced ingredients, where possible. As a result, there may be amendments made to dishes based on availability and quality of produce