



Sunday Luncheon Menu

Soup of the Day

Pea and ham soup.

Sea Bass

Pan fried sea bass, butternut squash veloute, truffle oil, wild mushrooms.

Chicken liver parfait

Chicken liver parfait, plum and star anise relish, warm brioche, soft herb salad.

Risotto

Wild mushroom and asparagus risotto, fresh herbs, truffle oil.

Lamb

Oven roasted shank of lamb, mashed potato, minted jus.

Beef Sirloin

Roast sirloin of beef, Langley pudding, red wine gravy.

Cod

Roast fillet of cod, crushed heritage potatoes, spring onion and asparagus spears, tomato and chive beurre blanc.

Vegetable Wellington

Grilled mediterranean vegetables, goats cheese, lattice of puff pastry.

All the above dishes are served with seasonal vegetables.

Sticky toffee pudding, butterscotch sauce, vanilla ice cream.

White chocolate & raspberry brulee, shortbread biscuit.

Assiette of Banana.

Northumbrian Cheeseboard. (supplement £2.00)

£22.50 per person
