



SUNDAY MENU

Locally baked sourdough with olives & balsamic oil £5.50

Homemade soup with warm bread & butter £5.50

Our classic Runny yolk scotch egg with mixed leaf salad £5.95

Houmous with grilled pitta breads & mixed olives £6.50

Smoked mackerel pate with house pickled cucumber, tomato chutney & sourdough toast £6.75

Twice baked Doddingtons dairy cheese soufflé with Admiral Collingwood sauce £7.95

Roasts

All served with roast potatoes, Yorkshire pudding, braised red cabbage, seasonal greens, carrot & swede mash and proper gravy.....

~Roast Hadrian Heritage **Sirloin of Beef**, served pink £13.95

~Slow cooked **Silverside of Beef** £11.50

~**Pork loin** wrapped in crackling £11.50

~Slow cooked **leg of lamb** £12.50

~Our own **nut roast** £11.50

~Grilled Hadrian Heritage **Rib of Beef to sharing steak** £50/kilo (see blackboard or staff for sizes)

Char-grilled 8oz Beef burger in a locally baked seeded bun, served with fries & bloody mary ketchup £10.95

~ add melted cheddar, bacon, chorizo £1.50 & change fries to sweet potato fries/ hand-cut chips +75p

Beer battered haddock landed on North East coast with hand-cut chips, mushy peas & tartare £12.50

Sides

Seasonal vegetables/Mixed salad £2.95/ Hand-cut chips with Bloody Mary ketchup/ Sweet potato fries with

lime mayo £3.50 / Fries with bloody mary ketchup £2.95

Desserts

Affogato~ simple Italian classic of fresh espresso & vanilla ice cream £3.95

Warm chocolate brownie with vanilla ice cream & warm chocolate sauce £6.25

Homemade sticky toffee pudding served with vanilla ice cream £6.25

Selection of local Doddington dairy ice creams 1 scoop £1.50, 3 scoops £4.00

Northumbrian Cheese board – a selection of 3 Doddington Dairy Cheeses served with chutney, grapes, crackers & butter £7.50 ~ add extra cheeses individually £1.50 per cheese ~ add Port £2.50

If you have any allergies, intolerances or dietary requirements please let your server know