



Sunday Menu

Locally baked sourdough with olives & balsamic oil £5.50

Mixed marinated olives £3.50

Homemade soup of the day served with locally baked bread with butter £5.50

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

Houmous with grilled pitta breads & mixed olives £6.50

Roasts

All served with roast potatoes, Yorkshire pudding, braised red cabbage, seasonal greens, crushed pea & mint new potatoes and proper gravy.....

~Roast Hadrian Heritage **Sirloin of Beef**, served pink £14.50

~Slow cooked **Silverside of Beef** £11.95

~**Pork loin** with crackling £11.95

~Slow cooked **leg of lamb** £12.50

~Our own **nut roast** £11.95

Half portions of Roasts are available for £6.25

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

House made falafel burger with houmous in a locally baked bun, home-made relish and fries £10.95

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

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

Crème brulee with cinnamon and walnut pastry £6.25

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 with hot toffee sauce and vanilla ice cream £6.25

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