



Luncheon Menu

Soup of the Day (V)

White onion and potato soup.

Asparagus (V)

Chargrilled asparagus spears, hollandaise sauce, soft boiled Quails eggs, tarragon crouton.

Parfait

Chicken liver parfait, toasted brioche, plum relish, soft herbs.

Salmon & Crayfish

Smoked salmon and crayfish salad, lemon oil, herb salad, cherry tomatoes and granary croutons.

Beef

Roasted sirloin of beef, Langley pudding, roasted root vegetables, red wine gravy.

Lamb

Pot roasted lamb shank, herb mashed potato, glazed young carrots, port and mint jus.

Seabass

Pan fried fillet of seabass, parsley crushed potato, roast salsify soft herb salad, white wine sauce.

Tart Tatin (V)

Cherry tomato and red onion tart tatin, glazed mozzarella, herb salad, balsamic dressing.

All the above dishes are served with seasonal vegetables.

Sticky toffee, butterscotch sauce, vanilla ice cream.

Dark chocolate mousse cake, baileys ice-cream, orange salad.

Strawberry eton mess, crushed meringue, chantilly cream.

Northumbrian Cheeseboard. (supplement £2.00)

£22.50 per person
