



SUNDAY MENU

Sunday Menu 12-5

Sunday Roasts

We serve all of our Sunday roasts with Yorkshire pudding, roast potatoes, honey glazed carrots, creamy mash, tenderstem broccoli, seasonal greens, and roasting gravy.

Northumbrian Topside of Beef 17

Served pin or well done

Slow Roasted Pork Loin 16

Apricot and sage stuffing, crispy crackling

Lemon and Thyme Chicken Breast 17

Pigs in blankets

Garlic and Rosemary Studded Rump of Lamb 19

Apricot stuffing

Three Meat Roast 21

Beef, pork and chicken

Butternut Squash Wellington 15

Chickpea and sweet potato (ve)

Mains

Crispy North Sea Battered Fish and Chips 18

Homemade tartare sauce, mushy peas

Herb Roasted Cauliflower Steak 15

Harissa ratatouille, basil pesto potatoes

PTMY Steak Burger 16

Dill pickle, tomato, gem lettuce, mature cheddar cheese, crispy maple cured bacon, chilli tomato relish, crispy onion rings, toasted brioche bun, skin on fries (ve available)

Shortcrust Red Wine Beef and Ale Pie 17

Parsley mash, caraway carrots, tenderstem broccoli (ve available)

Desserts

Sticky Toffee Pudding 8

Salted caramel sauce, cinder toffee ice cream

Biscoff Brownie 8

Hot chocolate sauce, vanilla ice cream (ve available)

Northumberland Burnt Cream 8

Fresh berries, shortbread biscuits

Local Ice Creams and Sorbets 8

Ask your server for today's flavours

SIDES

Yorkshire puddings and beef dripping roasties, jug of roasting gravy 6

Triple cooked chips, rosemary and sea salt 4

Skin of fries 4

Buttered tenderstem broccoli, seasonal greens, honey roasted carrots 5

Cauliflower cheese 6

Pigs in blankets, mustard mayo 4

Sausage meat and apricot stuffing 4

Please advise your server if you have any dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.