



Sunday Lunch Menu

26th February 2017

Main Course £11.00, 2 courses £16.50, 3 Courses £21.50

Butternut Squash & Sweet Potato Soup

Chili - Pesto (V,N)

Wild Mushrooms on Toast

Poached Free Range Egg - Mushroom Puree - Watercress

Duck & Orange Terrine

Apple Chutney - Croustinis

Smoked Mackerel Salad

Pickles - Radish - New Potatoes - English Mustard

Slow Roast Sirloin of Teesdale Beef

Yorkshire Pudding - Rich Pan Gravy

Roast Lamb Leg

Savoy - Grilled Tomato - Rosemary Gravy

Corn Fed Chicken Breast

Fine Beans - Steamed Rice - Green Peppercorn Sauce

Pan Fried Salmon Delice

Heritage Potatoes - Coastal Greens - Baby Capers - Chive Beurre Blanc

Roast Cauliflower

Broccoli - Kale - Walnut - Goats Cheese (v,n)

Caramelised Cinnamon Rice Pudding

Prunes

Yorkshire Forced Rhubarb

Lemon - Celery

Chocolate Ganache

Blood Orange - Sorrel

Poached Packham Pear

Almond - Vanilla Ice Cream

Selection of Locally Sourced Cheeses

