

Sunday Lunch menu

Soup Of The Day £4.95

Served with warm bread

Creamed Button Mushrooms £4.95

Pancetta onion & white wine sauce with basil toasted Ciabatta

Deep Fried Potato Skins £4.95

With aioli and salsa dips

Smoked Salmon & Prawn £6.25

On leaves with a smoked paprika and lime vinaigrette

Tempura Black Pudding £4.25

Fried tempura black pudding, crisp seasonal leaf & creamy horseradish dressing

Main course.

Roast beef £8.75

Slow roast leg of Northumbrian lamb £8.75

Roast leg of pork £8.75

Chicken breast £8.75

Hazel Nut & Herb roast (V) £8.75

All served with homemade Yorkshire pudding, pan gravy & seasonal veg

Half portion £5.75

All roasts of the day are served with crisp Yorkshire pudding and traditional vegetables.

Scampi £8.95

Breaded whole tail scampi served with hand cut chips and garden peas

Grilled Salmon £9.95

Béarnaise sauce, potatoes and vegetables

Sandwiches £5.25

Cheese & Pickle

Tuna & mayonnaise

Ham & Mustard

All served on brown or white sliced bread with a salad garnish and crisps

Desserts

Eton Mess

Mixed berries, meringue and Chantilly cream

Sticky Toffee Pudding

Travellers own homemade sticky toffee pudding with hot butterscotch sauce and homemade ice cream

Homemade Apple Crumble

With Custard

Chocolate Fudge Cake

Served with homemade plain ice cream

All desserts £4.95

Homemade ice-cream 3 Scoops £4.25

Travellers own ice cream made with Northumbrian Pedigree milk & cream

Chocolate

Strawberry

Plain