**SUNDAY LUNCH**

Our seasonal British menu changes regularly.  Also see our blackboard for daily specials

*Please note, this is a sample menu and may be subject to change.*

Black Treacle Bread And Butter  2

Nocellara Del Belice Olives 3.50 / Stuffed With Nduja 4

Monegasque Anchovies with Sherry Vinegar 4

Lindisfarne Oysters 2.25/or 3 For 6

Smoked Cods Roe, Toasted Sesame, Crackers 5

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La Latteria Burrata, Chicory Jam, Sea Salt & Olive Oil crouton 7.50

Roast Chicken & Salsify Terrine, Truffle Mayo, Artichoke Crisps 7.75

Leek And Shetland Mussel Chowder, Chives 7

Jerusalem Artichokes, Hazelnuts, Baron Bigod 7.75

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Ryal Farm Sirloin Of Beef, HorseRadish & Yorkshire Pudding 16

Roast Leg of Simonburn Lamb, Mint Sauce 16

Breaded Lemon Sole, Tartar Sauce, Cucumber Relish, Crispy Potato Cake 11

Spicy Pumpkin, Crispy Parsnips, Hot Buttered Greens, Fresh Cheese 15.50

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**Homemade Sticky Toffee Doughnuts 6**

**Lime Posset, Biscotti, Blackberries 6**

**Caramelised, Apple, Plum And Ginger mess 6**

**Salted Caramel Chocolate Mousse, Boozy Cherries 6**

**Selection of English Cheese:**£3 Each / 4 for £10

Hafod / Golden Cross / Stichelton / Winslade/ Sinodun Hil