

SUNDAY LUNCH

(2 courses £48, 3 courses £58)

SNACKS

Bread, chicken butter £6.5
Bread, onion butter £6.5
Cheese doughnuts £7
British cold cuts £9
Our hash browns, caviar £20

SMALLER

'Mother'

celeriac, apple, dates

add English truffle supp £10

Salmon, avocado, jalapeño

Onion tart, beer, blue cheese, walnut

Venison Scotch egg, tartare sauce

Beef tartare, pickled beetroot, beef fat brioche

Soup of the day

Cauliflower, pomegranate, chicory salad

ROAST

Half roast chicken, lemon & thyme

Beef Wellington, horseradish

Glazed pork belly, peaches, thyme

Carrot Wellington, roasted vegetable sauce

Roast cod, yellow curry

STEAK

Sirloin 250g | 350g £15/£22 supp

Ribeye 250g | 350g £15/£22 supp

Choose from Diane sauce or garlic butter

SIDES

All served with

Millionaire potatoes

Yorkshire pudding

Cauliflower cheese

Seasonal greens

Sunday Cellars

Taittinger 'Prélude' Grand Cru, Champagne -
NV £25.5 (125ml)

Pairing for the chicken & cod

Côtes du Rhône Village Sablet 'L'Oratory, Saint
Gayan, Southern Rhône - 2022 £10 (125ml)

Pairing for the beef & carrot Wellington

Cessanese Rubillo, Principe Pallavicini, Lazio, Italy
- 2021 £10 (125ml)

OUR CLASSICS

Mac & Cheese 'our way'

Chicken Caesar salad

Baby gem, egg, Parmesan, anchovies

Fish pie

Pumpkin ravioli, crispy sage, garlic

SWEET

The Loch & the Tyne trifle

Rhubarb, ginger cake, cream

Banoffee soft serve

Bread & butter pudding, caramel

Sticky toffee pudding, vanilla ice cream

Selection of ice creams and sorbets

TO SHARE

Apple tarte tatin, ice cream

(Pre-order requested, allow 45 mins)

The Loch & the Tyne cheeseboard

Local cheeses, chutney, sourdough crackers



the loch
&
the tyne

by Adam Handling

Bedrooms and suites upstairs starting at £250 per night.

We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water at £2.50pp

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill, all prices are inclusive of VAT.

The Loch & the Tyne was created because of Chef Adam's love for the Co-chef Proprietors, Steven Kerr and Jonny McNeil.

Steven and Jonny are the longest standing chefs in the group - they have been by Chef Adam's side for over 15 years. The name actually comes from where he first met the two of them -

Steven (Tyne) first started working for Adam over 15 years ago, in Newcastle.
And Jonny (Loch) started working for Adam 12 years ago, in Scotland.

As cheesy (like our doughnuts) as it sounds, Adam loves the ocean and the fact that the road can lead to anywhere. This represents Adam's relationship with Steven and Jonny because, as long as they're on the water (The Loch & the Tyne), they'll be linked to him.

This isn't just because they'll always be working together but because they have built up a friendship and now they are really family.

We hope you enjoyed the story about why we're called The Loch & the Tyne and we hope that you'll love your meal.

Don't forget - we have bedrooms upstairs, if you really want to start exploring our incredible wine list. Safety first and, even more of a reason, breakfast is included in the room price.