

3 Course 43.00 | 2 Course 33.50 | Kids Roast 10.50

STARTERS

Creamy Roast Cauliflower Soup (v) (*gf)

Parmesan Croutons

Chicken Liver Parfait (*gf)

Apple, Chutney, Toasted Hazelnuts, Brioche

Beadnell Bay Crab on Sourdough

Hand picked Crab, Crab Mayo, Pickled Cucumber

Shaved Cuddy Cave Cheese, Tomato Panzanella (v) (*gf)

Oven Dried Tomatoes, Capers, Cucumber, Basil, Red Onion

MAIN COURSES

Roast Sirloin of Northumbrian Beef

Duck Fat Roasties, Yorkshire Pudding

Roast Leg of Northumbrian Lamb with Garlic and Rosemary

Duck Fat Roasties, Yorkshire Pudding

Roast Breast of Turkey (n)

Sage & Chestnut Stuffing, Pigs in Blankets & Yorkshire Pudding

Our Famous Fish & Chips (*gf)

Served with Mushy Peas, 'Chip Shop Curry' and Tartare Sauce

BT Burger

Smoked Cheese, Baby Gem, Our Own Burger Sauce Dill Pickles, Brioche Bun served with Fries

Sweet Potato Roulade (ve)

Served with all The Sunday Lunch Trimmings

All Roasts Served with: Bashed Swede, Braised Carrot, Cheesy Cauliflower Gratin, Fine Beans & Braised Red Cabbage

DESSERTS

Sticky Toffee Pudding (v)(*gf)

Butterscotch Sauce & Vanilla Ice Cream

Baked Rice Pudding (v)

Sloe Gin infused Blackberries

Basque Style Cheesecake (gf) (v)

Blueberry & Lemon Compote & Chantilly Cream

Bramley Apple Crumble (v)

Proper Old-Fashioned Custard