

APPETISERS

SOURDOUGH BREAD

Whipped Butter (v) £4.50

MARINATED OLIVES (v,vg, gf) £4.50

LINDISFARNE OYSTER OVER ICE

Shallot Vinegar, Tabasco, Lemon (gf) £3.50each

STARTERS

SOUP OF THE DAY

Sourdough Bread, French Butter (v, gf) £8

SMOKED HADDOCK CHOWDER

Sourdough Bread, French Butter (gf) £12

NORTHUMBRIAN TWICE BAKED CHEESE SOUFFLÉ

Chives, Garden Salad (v) £12

PRAWN & CRAYFISH COCKTAIL

Marie Rose Sauce, Fresh Sourdough (gf) £14

SMOKED TROUT

Pickled Beetroot, Dill Crème, Fresh Rocket (gf) £14

VEGETABLE GYOZAS

Seaweed, Black Sesame and Siracha Dressing (v, vg) £12

WILD HOISIN DUCK SPRING ROLLS

Asian Slaw and Sesame £12.50

NORTHUMBRIAN HAM AND CHEDDAR CROQUETTES

Roast Tomato Chutney £12

BUFFALO MOZZARELLA BRUSCHETTA

Confit Heritage Tomatoes £10

Food allergies and intolerances: please speak to our staff about your dietary requirements before ordering.

v - vegetarian, vg - vegan, gf - gluten free option available, df - dairy free

An optional 10% service charge is added to your bill and shared between all our staff.

SUNDAY LUNCH

Served 12pm - 4pm

ROAST SIRLOIN OF BORDER BEEF	£21
ROAST LEG OF LOCAL LAMB	£22
ROAST LOIN OF RARE BREED PORK	£21
CORN FED CHICKEN SUPREME	£20
HOMEMADE NUT ROAST	£18

All Roasts served with Roast Potatoes, Creamy Mash, selection of Seasonal Vegetables, homemade Yorkshire Pudding and Gravy

THE WHITTLING HOUSE VENISON PIE	£24
<i>Wholegrain Mustard Mash, Honey Roasted Carrots</i>	
LAGER & LEMON BATTERED HADDOCK	£18
<i>Triple Cooked Chips, Pea Puree, Homemade Tartare Sauce</i>	
ASPARAGUS, PEA & LEMON RISOTTO	£22
<i>topped with Whipped Goats Cheese (v, gf, vg available)</i>	
BEETROOT, RED ONION & TOMATO TARTE TATIN	£22
<i>Fresh Rocket (gf, v, vg)</i>	

SIDES

ROAST POTATOES £4.50 | CAULIFLOWER CHEESE £4.50 | EXTRA YORKSHIRE PUDDING £1.50
TRIPLE COOKED CHIPS £4.50 | SKINNY FRIES £4.50 | TRUFFLE & PARMESAN CHIPS £5.50
BABY POTATOES £4.50 | ONION RINGS £4.50 | GREEN VEGETABLES £4.50 | MIXED SALAD £4.50

DESSERTS

BISCOFF ICE CREAM SUNDAE	£9
Vanilla, Hazelnut & Tonka Bean Ice Cream, Biscoff Sauce, Candied Hazelnuts, Whipped Cream	
CLASSIC CRÈME BRULEE	£9
Homemade Shortbread	
HOMEMADE STICKY TOFFEE PUDDING	£9.50
Salted Caramel Sauce, Vanilla Ice Cream, Honeycomb	
DARK CHOCOLATE AND COCONUT TART	£9.50
Raspberry Sorbet (gf,v, vg)	
MANGO & WHITE CHOCOLATE CHEESECAKE	£9.50
Mango Gel, Caramelised White Chocolate	
TART AU CITRON	£9.50
Chantilly Cream, Fresh Berries	
CHEESE BOARD	£14
A selection of hand-chosen seasonal cheeses served with crackers, sweet pickled celery, chutney	
SELECTION OF ICE CREAM OR SORBET	
Vanilla, Chocolate, Strawberry, Hazelnut & Tonka Bean, Raspberry Sorbet	
1 scoop	£3.50
2 scoop	£5.00
3 scoop	£6.50

DESSERT COCKTAILS

ESPRESSO MARTINI	£10.95
Vodka, Kahlua, Espresso	
Salted Caramel + £1.00 / Hazelnut (Frangelico) + £1.50 / Coconut (Malibu) + £1.50	
SALTED CARAMEL MARTINI	£10.95
Vodka, Baileys, Salted Caramel, Cream	
SPARKLING CHERRY BAKEWELL	£10.95
Disaronno, Cherry, Lemon Juice, Lemonade	
MINT CHOCOLATINI	£10.95
Baileys, Chocolate Liqueur, Mint Syrup, Cream	
IRISH LIQUEUR COFFEE	£7.50