

APPETISERS

SOURDOUGH BREAD

Whipped Butter (v) £4.50

MARINATED OLIVES (v,vg,gf) £4.50

STARTERS

SOUP OF THE DAY

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

SMOKED HADDOCK CHOWDER

Sourdough Bread, French Butter (gf) £12

NORTHUMBRIAN TWICE BAKED CHEESE SOUFFLÉ

Chives, Garden Salad (v) £12

HOT & COLD SMOKED TROUT ROULADE

Beetroot, Rocket Salad (gf) £14

HAM HOCK TERRINE

Pickled Carrot, Caramelised Onion Jam, Toasted Sourdough (gf, df) £12

VEGETABLE GYOZAS

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

PRAWN & CRAYFISH COCKTAIL

Sourdough Bread (gf, df) £14

PAN SEARED SCALLOPS

Celeriac Puree, Pancetta Lardons (gf) £16

GOATS CHEESE, SPINACH, RED ONION ARANCINI

Tomato Chutney (v) £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 option available

As our food is prepared in a centralised kitchen where allergens are present, we cannot guarantee complete separation

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	£22
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	£26
<i>Wholegrain Mustard Mash, Honey Roasted Carrots</i>	
LAGER & LEMON BATTERED HADDOCK	£18
<i>Triple Cooked Chips, Pea Puree, Homemade Tartare Sauce</i>	
BUTTERNUT SQUASH & SAGE RAVIOLI	£22
<i>Squash Puree, Crispy Onions, Sauteed Spinach (v, vg)</i>	
ROASTED PARSNIP, COURGETTE & SHALLOT TART.....	£22
<i>Toasted Walnuts, Fresh Rocket (v, vg)</i>	

SIDES

ROAST POTATOES £4.50 | YORKSHIRE PUDDING £1.50 | TRIPLE COOKED CHIPS £4.50
SKINNY FRIES £4.50 | TRUFFLE & PARMESAN CHIPS £5.50 | ONION RINGS £4.50
GREEN VEGETABLES £4.50 | ROCKET & PARMESAN SALAD £4.50

DESSERTS

BISCOFF ICE CREAM SUNDAE	£9
Vanilla, Hazelnut & Tonka Bean Ice Cream, Biscoff Sauce, Candied Hazelnuts, Whipped Cream	
CLASSIC CRÈME BRULÉE	£9
Homemade Shortbread	
HOMEMADE STICKY TOFFEE PUDDING	£9.50
Salted Caramel Sauce, Vanilla Ice Cream, Honeycomb	
WARM APPLE TART	£9.50
Salted Caramel Ice Cream, Cinnamon Crumb (v, vg)	
BAKED BLACKBERRY & VANILLA CHEESECAKE	£9.50
Vanilla Ice Cream	
DARK CHOCOLATE DELICE	£9.50
Kirsch Cherries, Chantilly Cream	
NORTHUMBRIAN DARLING BLUE CHEESE	£14
Spiced Plum Chutney, Crackers, Grapes	
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