

APPETISERS

BREAD & ROSES SOURDOUGH

Whipped Butter (v) £5

MARINATED MIXED OLIVES

(df, v, vg, gf) £5

STARTERS

SOUP OF THE DAY

Bread & Roses Sourdough, Salted Butter (gf, df, v, vg) £8

SMOKED HADDOCK CHOWDER

Bread & Roses Sourdough, Salted Butter (gf) £12

CHEESE & CHIVE SOUFFLÉ

Garden Salad (v) £12

BEETROOT FALAFEL

Crushed Cucumber & Fresh Mint Dip (df, vg) £12

PAN SEARED KING SCALLOPS

French Black Pudding, Quince Jelly £16

WINTER FIELD MUSHROOMS

Garlic Butter, Toasted Bread & Roses Sourdough (v) £12

THE WHITTLING HOUSE PRAWN COCKTAIL

Fresh Lemon, Bread & Roses Sourdough (gf, df) £15

CRISPY BELLY PORK BITES

Sweet Chilli & Sesame Seed Glaze (df) £14

GAME TERRINE

Pickled Walnut, Fig Chutney, Bread & Roses Sourdough (df, n) £14

CRISPY BREADED MONKFISH BITES

Curried Mayonnaise, Dressed Leaves £15

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, n - contains nuts

All 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	£22.50
ROAST LEG OF LOCAL LAMB	£23.50
ROAST LOIN OF RARE BREED PORK	£22.50
CORN FED CHICKEN SUPREME	£21.50
HOMEMADE NUT ROAST	£19.50

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

ROASTED NORTH SEA COD FILLET

Herb Crushed Potatoes, Prawn, Lemon & Samphire Butter Sauce **£29**

LAGER & LEMON BATTERED HADDOCK

Twice Cooked Chips, Pea Puree, Homemade Tartare Sauce, Fresh Lemon **£21**

TOMATO & ROASTED SHALLOT TART

Herb Crème Fraiche, Rocket, Toasted Hazelnuts (df, v, vg, n) **£20**

SIDES

**ROAST POTATOES £6 | EXTRA YORKSHIRE PUDDING £2 | TWICE COOKED CHIPS £6
SKINNY FRIES £6 | TRUFFLE & PARMESAN CHIPS £6.75 | BABY POTATOES £6
ONION RINGS £6 | GREEN VEGETABLES £5 | MIXED SALAD £5**

DESSERTS

BISCOFF ICE CREAM SUNDAE

Vanilla, Honeycomb Ice Cream, Biscoff Sauce & Crumb, Candied Hazelnuts,
Whipped Cream (n) £9

CLASSIC CRÈME BRULÉE

Homemade Shortbread £9

HOMEMADE STICKY TOFFEE PUDDING

Salted Caramel Sauce, Vanilla Ice Cream, Honeycomb £9.50

DOUBLE CHOCOLATE TORTE

Chantilly Cream £10

WARM APPLE TART

Cinnamon Crumb, Salted Caramel Ice Cream (df, vg, n) £10

WINTER BERRY SPONGE ROULADE

Strawberry Ice Cream, Fresh Berries (n) £9.50

NORTHUMBRIAN DARLING BLUE CHEESE

Spiced Plum Chutney, Crackers, Grapes £14

SELECTION OF DODDINGTON DAIRY ICE CREAMS:

Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel (vg),
Raspberry Sorbet (vg) 1 scoop £3.75
2 scoops £5.95
3 scoops £7.75

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka, Kahlua, Espresso £11.95

SALTED CARAMEL MARTINI

Vodka, Baileys, Salted Caramel, Cream £11.95

SPARKLING CHERRY BAKEWELL

Disaronno, Cherry, Lemon Juice, Lemonade £11.95

MINT CHOCOLATINI

Baileys, Chocolate Liqueur, Mint Syrup, Cream £11.95

IRISH LIQUEUR COFFEE

£7.95