

SUNDAY MENU

STARTERS

Soup of the Day, crusty bread \(\frac{1}{2} \)£6.00 **Duck Breast and Black Pudding Salad £8.50**

Warm 'Teesdale' Goats Cheese Salad, pearl barley, peas and mint £9.00 V

Grilled Aubergine Tabbouleh, cous cous, cucumber, cherry tomatoes, coconut and tahini dressing £7.00 \(\sqrt{6} \)



MAINS

Roast Lamb, sage & onion stuffing, yorkshire pudding £16.50

Roast Beef, yorkshire pudding £15.50

Roast Chicken, sage & onion stuffing, yorkshire pudding £13.50

Roast Ham, yorkshire pudding £14.50

Trio Of Meats, feeling hungry, can't decide? Choose three! £17.00

Vegetarian Nut Roast 🌱 😇 £12.00

Chickpea, Spinach & New Potato Tikka Masala, steamed basmati rice, coriander naan bread Y 65 £12.00 All roasts served with fresh seasonal vegetables, roast potatoes, and rich gravy

For those aged 12 and under a child's portion of any of the roast dinners is £8.00

DESSERTS

Sticky Toffee and Date Pudding, butterscotch sauce, choice of vanilla ice cream or custard or fresh cream V

'Rhubarb Fool', homemade shortbread choice of vanilla ice cream or custard or fresh cream 1/2 £6.50

Bread and Butter Pudding, choice of vanilla ice cream or custard or fresh cream \(^{\neq}\)

Strawberry Cheesecake, choice of vanilla ice cream or custard or fresh cream ^V

Ice Cream Sundae, 3 scoops of award winning brymor ice cream, local whipped cream, syrup, wafer biscuit V choose from

Madagascan Vanilla, Creamy Chocolate, Sea Salted Caramel, Blackcurrant and Clotted Cream, Sumptuous Strawberry,

Important Allergens Information