

Sunday Lunch

Starters

Black Pudding and Peppercorn Sauce £8.00 (GF)

Olive Selection with Sourdough £5.50 (V) (VE) (GFA)

Soup of the Day £7.50

with sourdough and Durham butter (VEA) (GFA)

Smoked Salmon and Prawn Salad £9.00

marie rose sauce, dressed salad leaves (GFA)

Creamy Garlic Mushrooms £9.00

With warmed crusty bread (V) (GFA)

Mains

Choose from the following

Roast Chicken £17.50

Roast Beef £17.50

Roast Pork £16.50

Roast Ham £17.50

Roast Lamb £21.50

Trio of Meats £21.50

Nut Roast £16.00 (VEA)

For those aged 12 and under, a child's portion of any of the roast dinners is £8.31 *

Traditional Sunday roast served with fresh seasonal vegetables, roast potatoes, mashed potato, stuffing, Yorkshire pudding and rich gravy.

All roasts can be made gluten free.

Desserts

Homemade Toffee Apple Rice Pudding £8.00 (V)

Eton Mess £8.00
crushed meringue, compote and fresh cream

Rhubarb and Ginger Cheesecake £8.00

fresh berries, whipped cream (DF) (VE)

Sticky Toffee Pudding £8.50

with ice cream (V)

Ice Cream Selection £8.00

three scoops of award-winning Brymor ice cream
(DFA) (VEA)

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens.

We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement. A discretionary service charge of 10% will be applied.