

Sustainable British luxury.
Restaurant | Pub | Rooms

SUNDAY LUNCH
(2 courses £35, 3 courses £45)

SNACKS & BREADS

- Newcastle Brown Ale sourdough, chicken butter £5
- Potato flatbread, short-rib, jalapeño, bone marrow £8
- Potato flatbread, fontina, black truffle £9
- Zero-waste croquette, kimchi £5
- Pork scratchings £4
- Cheese doughnuts £5
- Popcorn, tomato, avocado £4

STARTERS

- 'Mother'
celeriac, dates, apple, truffle
- Lobster tart
- Beef tartare, mushrooms, pine
- Duck liver parfait, clementine, brioche

MAINS

- Beef Wellington, horseradish
- Pork belly, pear & rosemary
- Market fish, butter & capers
- Butternut & barley Wellington

SIDES

- Millionaire potatoes
- Truffle Mac & Cheese
- Yorkshire pudding
- Crispy sprouts
- Sage & onion stuffing
- Smoked hispi cabbage

Glass of English Sparkling £9
Adam Handling's Own Label, Kent, England - NV 125m

Wilde Strawberry £9.5
Shortbread-blended rum, Russian Standard vodka, strawberry jam-infused Cocchi Rosa Americano

Pandan Old Fashioned £9.5
Pandan-infused Woodford Reserve, Monkey Shoulder, clarified banana juice, Cynar, bitters

Scottish Porn Star £8.5
Thyme-infused Russian Standard vodka, passion fruit, Grey Goose vanilla, Irn-Bru

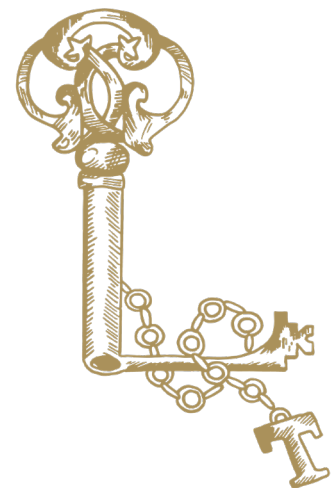
British Tea Company £8.5
Bombay Sapphire, peach tea, clarified peach cordial, salted honey, bubbles

PUDDINGS

- Chocolate, raspberry, Madagascan vanilla
- Apple Tarte Tatin (for sharing)
- Caramel soft-serve, honeycomb, salted peanuts

FINISH WITH CHEESE
(for sharing)

- Whole Baked Rollright £22
- The Loch & the Tyne Cheeseboard £24
and all the trimmings



by Adam Handling

Bedrooms and suites upstairs starting at £250 per night.

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill.

All prices are inclusive of VAT.