

Knights Dining on Sunday

To Start

Soup of the Day

Chicken Liver Parfait, Crispy Chicken Skin Tuile, Truffle Brioche, Cherry Gel

Terrine of Northumberland Game, Pear Chutney, Port Reduction, Homemade Brioche

Sundried Tomato Tartar, Goats Cheese Crumb, Pickled Garden Vegetables, Seeded Cracker, with a Dressing of Green Oil (v)

Main Courses

Roast Topside of Beef, Yorkshire Pudding, with all the trimmings

Slow Roasted Pork Loin, Yorkshire Pudding, and all the trimmings

Pot Roast Chicken Cassoulet, Mixed Bean Toulouse Sausage, Garlic Thyme Roast Tomato

Hake Kiev, Lumley estate Wild Garlic and Wilted Greens, Mussel Velouté

Pan Fried Neck of Butternut Squash, Mixed Lentils, Seasonal Greens (v)

Sides & Sauces all £4.50

Triple Cooked Chips - Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage – Shallot Pine Nut & Watercress Salad - Crushed Black Peppercorn – Diane - Stilton – Bearnaise

Desserts

Tart au Citron, Vanilla Cream, Raspberry Compote

Iced Banana Parfait, Rum, Raisin & Carmel Sauce

Rhubarb Panna Cotta

Vegan Sticky Toffee Pudding & Toffee Sauce

Two Course - £24.95 per person

Three Course - £29.95 per person

Teas & Filter Coffee with Sweet Treats - £4.25

If you have a food allergy, intolerance, or coeliac disease – please speak to our team about the ingredients in your food and/or drink before you order