

# OUR AWARD WINNING SUNDAY LUNCH MENU

2 courses for *only* £14.95, 3 courses for £17.95

## TO START

### SOUP OF THE MOMENT (v)

*Ask your server for this week's soup of the moment.  
Served with warm bread*

### CLASSIC PRAWN COCKTAIL

*Served with brown bread and marie rose sauce*

### STEAMED MUSSELS

*In a cream garlic and white wine sauce,  
with crusty bread*

### CHICKEN LIVER & MUSHROOM PARFAIT

*With dressed leaves, toasted bread and chutney*

### GRILLED BLACK PUDDING

*Served with creamed potatoes and peppercorn*

### BREADED BRIE BITES

*With cranberry sauce*

### CREAMY GARLIC MUSHROOMS (v)

*Served on toast*

## ROASTS

### SLOW ROASTED GRAND RESERVE BRISKET OF BEEF

### ROAST PORK LOIN & CRACKLING

### TURKEY CROWN WITH STUFFING

### NUT ROAST (v)

### TRIO OF MEATS £2.50 supplement

*All of our roasts are served with home-made Yorkshire puddings, seasonal vegetables, mashed potatoes, roast potatoes and lashings of gravy*

## NOT FEELING A SUNDAY DINNER?

### S43 BREWERY BEER BATTERED FISH & CHIPS

*Served with mushy peas and tartare sauce*

### BATTERED BANANA BLOSSOM (v)

*Served with mushy peas and double-dipped chips*

### CHICKEN PARMESAN

*Breaded chicken topped with bechamel sauce and cheddar, served with a Napoli sauce, salad and fries*

### SALMON FILLET

*With herb crushed new potatoes, spinach and a lemon and herb sauce*

### LAMBTON BURGER

*8oz beef pattie topped with bacon and cheese,  
served on a floured bap with salad and fries*

### THAI GREEN CHICKEN OR VEGETABLE CURRY

*With fragrant rice and prawn crackers*

### 10oz GAMMON STEAK

*Served with a fried egg, garden peas and double-dipped chips*

## DESSERTS OVERLEAF

### DIETARY INFORMATION

Vegetarian (V) Vegan (VE)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition, our products may be processed in facilities that process nuts and peanuts, whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.



## DESSERTS

### STICKY TOFFEE PUDDING

*With butterscotch sauce and vanilla ice-cream*

### APPLE & CINNAMON CRUMBLE

*With custard*

### ETON MESS

### PROFITEROLES

*With chocolate sauce*

### CHEESECAKE OF THE DAY

*Served with fruit coulis chantilly cream*

### TRIO OF ICE-CREAMS

## S43 BREWERY

*We're fortunate enough to stock a range of Craft and Cask Beers from our **very own local S43 Brewery**, based in Coxhoe, Durham.*

*"Brewing is how we express ourselves, and here at S43 Brewery we aim to bring only the best to your table. Every drop we produce tries to challenge what we think we know about beer, and we always strive to deliver with quality, flavour, individuality and a little personality. Whether wax dipping our newest barrel aged stouts, or developing our can designs to not only stand out on the shelf but poke you right in the eye, we're excited to see how we can take our brewery to the next level and continue to evolve."*

*For more information on S43 Brewery please visit:*

**[www.s43brewery.com](http://www.s43brewery.com)**



***Poetic License Distillery*** is based in the heart of Roker in Sunderland and creates some of the region's finest hand crafted, small batch gin. They use a traditional production method that although labour intensive means that they can ensure high quality crafted spirits are produced. Distilling on their very own 500 Litre Copper Still 'Gracie' in the rear of the Poetic License Bar you know that delightful cocktail hasn't travelled far from it's source.

***Chin chin!***

*For more information on Poetic License Distillery please visit:*

**[www.PoeticLicenseDistillery.co.uk](http://www.PoeticLicenseDistillery.co.uk)**