



SUNDAY SUPPER CLUB MENU



STARTERS

Seasonal Kitchen Garden Soup of the Day

Warm Sourdough Bread & Netherend Salted Butter [GFA | PB]

Korean Gochujang Pigs in Blankets

Chilli, Honey & Soy Sauce, Spring Onions, Onion Seeds

Great British Prawn Cocktail

Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes,
Crisp Baby Gem Lettuce [GF]

MAINS

Beer Battered Hartlepool Haddock Goujons & Triple Cooked Chips

Mushy or Garden Peas, Homemade Tartare Sauce, Lemon [GF]

Tenderstem Broccoli & Leek Risotto

Lemon Oil, Vegan Parmesan, Crispy Leeks [PB]

Free Range Roasted Chicken Supreme

Creamed Potato, Charred Onion Puree, Spinach & Peas,
Creamy Chicken & Tarragon Sauce [GF]

8oz Flat Iron Steak

Accompanied with Triple Cooked Chips or Fries, Parmesan & Rocket Salad,
Flat Cap Mushroom, Confit Tomato [GF] +£6.00 Supplement
+ Peppercorn Sauce, Yorkshire Blue Cheese Sauce, Chimichurri £3.00

SIDES £4.50



Triple Cooked Chips



Skinny Fries



Buttered Seasonal Vegetables



Charred Tenderstem Broccoli
in Chimichurri



House Salad



Onion Rings



Mash Potato



Mustard & Maple Slaw



Truffle Cheese &
Macaroni Cheese

DESSERTS

Warm Sticky Toffee Pudding

Butterscotch Sauce, Northern Bloc Madagascan Vanilla Ice Cream [GF]

Affogato

Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso,
Homemade Biscotti

Lemon Posset

Rhubarb & orange Compote, Granola [GF]



VIEW
ALLERGENS



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

*Menu subject to change before the event. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables over six guests.

06/03/2025