



SUNDAY LUNCH

2 Course £21.95, 3 Course £26.95

STARTERS

Soup of the Day
Seasonal Garnish (V)

Wensleydale Ham
Piccalilli & Ciabatta

Goats Cheese
Summer Vegetables & Garden Herbs (V)

Hot Smoked Salmon
Mount St John Garden Radish, Cucumber & Horseradish

North Coast Mackerel
Mount St John Radish
Cucumber & Horseradish

MAINS

SUNDAY ROASTS

21 Day Aged Grand Reserve Sirloin of Beef
Robin Hirst, Neasham Grange, Darlington

Roast Pork
Sage & Onion Stuffing

Prime Fillet of Beef Chateaubriand
For two to share... (supplement £12.95 per person)

*All served with Duck Fat Roast Potatoes, Yorkshire Pudding
Seasonal Vegetables and Lashings of Gravy*

Yorkshire Chicken
Garlic & Herb Potato, Forestiere Sauce

Sea Bass
Mussel & Samphire Broth

Wild Mushroom
Risotto, Northumbrian Leek, Summer Truffle (V)

Provençale Fish Soup
Cod, Langoustine & Mussels, Sourdough Bread, Red Pepper Rouille & Bisque

PUDDING & CHEESE

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

Passion Fruit
Mango & Dark Chocolate

Griottine Cherry Bakewell
Pistachio

Affogato
Vanilla Ice Cream, Hot Espresso & Biscotti
Why not add your favorite Liqueur?

Tontine 3 Cheese Board
Fruit Chutney, Biscuits, Grapes & Celery

CHILDREN'S MENU

Children's Sunday Roast £7.95

Smaller portions for smaller people, with smaller appetites are available, just ask a member of staff.
We also have a full Children's menu.

*All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require 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 tables of 8 or more.*