



SUNDAY LUNCH

2 Course £21.95, 3 Course £26.95

STARTERS

Soup du Jour

Freshly Baked Bread (V)

Wood Pigeon Breast

Boudin Noir, Puy Lentils & Celeriac

Scottish Salmon

Garden Beets, Horseradish & Caviar

Chicken Liver Parfait

Apple, Winter Truffle & Brioche

Caramelised Raclette

Onion Relish & Cider Glazed Vegetables (V)

Fish Cake

Lemon, Saffron & Dill

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*

Sea Bass

Clam Chowder, Sea Vegetables & Charred Corn

Yorkshire Chicken

Heritage Carrots, Garlic & Thyme Potato, Madeira Jus

Provençale Fish Soup

Stone Bass, Langoustine & Mussels, Sourdough Bread, Rouille & Bisque

Aubergine Parmigiana

Tomato Fondue, Olive Tapenade (V)

PUDDING

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Lemon Tart

Meringue, Liquorice & Blueberry

Dark Chocolate Delice

Sour Cherry & Pistachio

Forced Yorkshire Rhubarb

Scorched Vanilla Cream

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti

Why not add your favorite liqueur?

Tontine Cheese Board

Spiced Plum Chutney, Biscuits, Fruit Cake, Grapes & Celery

Three Cheese Board

Five Cheese Board (supplement £3)

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.*