

Sunday Lunch Menu

Sharing

Bread and Olives Sharer A selection of marinated olives, capers & sun-blushed tomatoes with red pepper hummus, artisan breads, extra-virgin olive oil and aged balsamic vinegar (v) £9.95

Sharer Skins & Fries Sweet potato fries and marfona- red potato skins with garlic mayo, sweet chilli dipping sauce and harissa spiced yoghurt (v)(gf) £8.95

The Classic Camembert Rosemary & garlic baked Camembert, rapeseed oil & artisan bread (v)(agf) £11.95

Lighter Bites

Tempura king prawns with Asian slaw, chilli jam & wasabi mayonnaise £8.95

Macaroni & gruyere cheese gratin with balsamic glazed sweet tomatoes £6.95/11.95 (gf)

Chef's freshly made soup of the day, Artisan breads and unsalted butter (v) (gf) £4.95

Main Courses

Tender Rare Sirloin of Beef Carved to order & cooked 'pink' £14.95

Roasted Northumbrian Topside of Beef Cooked to well-done £12.95

Roasted Pork Loin with homemade pork, apricot & sage stuffing & crispy crackling £12.95

Chicken Breast with homemade pork, apricot & sage stuffing £11.95

Trio - Sirloin of Beef, Roast Chicken Breast & Aromatic Belly Pork £15.95
Served with homemade pork, apricot & sage stuffing & salted crackling

Vegetarian Nut Roast with Rosemary 'Gravy' (v) £11.95

Our Sunday roasts come complete with roast and mashed potatoes, Yorkshire pudding, an array of fresh seasonal vegetables & lashings of gravy. Please ask if would like an extra Yorkshire pudding.

Oak-smoked chicken & new- season's English asparagus with warm pancetta & new potatoes, blue cheese dressing, leafy salad and truffle & herb croutons £14.95 (gf)

Porcini Tortelli - Mushroom filled pasta parcels in creamy Alfredo sauce with fresh basil, parmesan & pink peppercorn crisps £12.95 (v)

The biggest fish the boat could safely land served with proper chips, tartare sauce, mushy peas £13.95

Gammon steak served with pineapple, cheeky chilli & lime salsa, poached hens egg, proper chips, fresh peas & shoots £14.00 (gf)

Made right here' Chargrilled Burgers

The Classic, with Northumbrian 'Cheddar' Cheese £11.95 **Smokey Bacon**, Herb Baked Flat Mushroom & Cheese £13.95 **Nice & Spicy** with Pepperoni, Mozzarella and Tomato Salsa £13.95, **BBQ Pulled Pork** - The Classic with 11hr slow-braised pulled pork in a rich BBQ sauce £14.95

Extras £1 each - Smokey Bacon, Mature Cheddar Cheese, Grilled Flat Mushroom or Crispy Battered Onion Rings

Our fresh coriander & cumin spiced chick pea burger with sweet chilli cheese, sour cream & tomato salsa (v) £12.95

All of our burgers are served in a toasted brioche bun with aromatic pickled red onions, crunchy lettuce, sliced tomato, proper homemade chips cooked in vegetable oil & a little pot of Joiners' slaw

Sides all £2.50 Green salad, mixed salad, fresh seasonal vegetables, thyme & parmesan chips, Artisan bread, battered onion rings, sweet potato fries, and sea salted skinny fries with truffle oil.

Delicious Desserts

Homemade Goey Chocolate Brownie, Belgian chocolate sauce, caramel ice cream £6.50

Beckleberry's Geordie Lemon Tart with vanilla bean ice cream £6.50

Homemade Warm Blueberry & Almond Frangipane tart with vanilla bean ice cream £5.95

Homemade Sticky Toffee Pudding with dark toffee sauce, vanilla bean ice cream £5.95

The Coolest ever Ice Cream Sundaes £6.50

Strawberry Knickerbocker Glory, macerated strawberries vanilla & strawberry ice creams & toasted mixed nuts (agf)

Sticky Toffee Caramel Sundae with pecan nut brittle & maple syrup, vanilla bean & caramel ice creams

Banoffee Eton Mess – Caramelised bananas, crushed meringue, toffee sauce, crème Chantilly, roasted hazelnuts (gf)

Three Boules of delicious ice creams & sorbets £5.95

Choose from – Espresso Coffee, Caramel, Pineapple & Coconut, Rich Chocolate, Vanilla Bean, Strawberry or Root Ginger ice creams.. and Mango & Lime Sorbet (gf)

Our carefully chosen selection of local and world cheeses served with savoury crackers, frozen grapes, melon, apple, homemade chutney & red onion & balsamic jam £9.95 or to share £14.95

GF= Gluten Free, AGF = Available Gluten Free (ask staff for details)