



SUNDAY LUNCH

2 Course £21.95 | 3 Course £26.95

STARTERS

Soup of the Day
Seasonal Garnish (V)

Confit Duck
Roast Fig & Winter Truffle

Risotto
Wild Mushroom & Tarragon (V)

Atlantic Prawn
Cucumber, Tomato & Marie Rose

Salmon
Garden Beets, Horseradish & Sea Herbs

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*

Chicken
Spiced Cabbage, Garlic & Thyme Potato, Madeira Jus

Hake
Creamed Potato, Samphire & Shellfish Sauce

Aubergine Parmigiana (V)
Rocket Salad, Tomato Fondue & Blue Cheese

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

PUDDING & CHEESE

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

Crème Brûlée
Ginger & Apple

Dark Chocolate
Sour Cherry & 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.*