



SUNDAY LUNCH

2 Course £21.95, 3 Course £26.95

STARTERS

Soup of the Day
Seasonal Garnish (V)

Smoked Duck
Forced Rhubarb & Hazelnut

Citrus Salmon
Avocado, Radish & Caviar

Risotto
Garden Beetroot, Lemon Fennel & Tarragon (V)

Whitebait
Saffron Aioli

MAINS

SUNDAY ROASTS

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

Roast Pork
Sage & Onion Stuffing

Nut & Vegetable Roast
Tomato & Basil Sauce (V)

Grand Reserve Beef Chateaubriand
Traditional Roast Garnish
For two to share (Supplement £12.95 per person)

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

Chicken
Dauphinoise Potato, Spring Greens & Forestiere Sauce

Sea Bass
Sweet Potato, Samphire & Salsa Verdi

Goats Cheese Ravioli
Beetroot & Rocket (V)

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

PUDDING & CHEESE

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

White Chocolate
Orange & Cardamom

Normandy Apple Tart
Salted Caramel & Pecan

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.