



THE
NORTHUMBERLAND
ARMS

Sunday Lunch Menu

Breads & spreads (serves 2) (v) £9.5

Sourdough - salted honey butter / Focaccia - tomato tapenade / Continental baguette - roast garlic aioli
Norcella olives £4

STARTERS

Curried pumpkin & lentil soup, sourdough wedge, salted butter (gfa) (v) £8

Homemade hashbrowns, Tynedale cheddar rarebit, pickled onions (v) £9.5

Fresh crab salad, apple and Buxton potato, brown crab aioli, radish & celery (gf) £14

Beer brined crispy corn fed chicken, house kimchi, hot honey & sesame £10.5

Cured salmon, fermented celeriac, house cream cheese, toasted rye bread (gfa) £12.5

ROASTS

Topside of beef £19.5

Slow cooked leg of lamb £19.5

Lemon & thyme chicken £18.5

Roast Pork Belly £18.5

Platter of meats (beef/chicken/pork) £23

Spelt & Lentil loaf (v) £18

(All served with creamy mash, roast potatoes, buttered greens, honey glazed carrots, braised red cabbage, yorkshire pudding & gravy)

SIDES

Creamy mash £4 / Cauliflower cheese £4 / Pigs in Blankets £4 / Carrot & swede mash £4 /

Creamed cabbage with bacon, cheese & mustard £4

MAINS

Ale battered haddock & chips, mushy peas, tartare sauce, curry sauce (gfa) £17.5/£19.5

100% Blagdon beef burger, smoked bacon, vintage cheddar, dill pickles, ketchup & mustard, salted skinny fries (gfa) £18.5

DESSERTS

Dark chocolate slice, caramel cremeux, salted hazelnuts, espresso ice cream (gf) £12

Baked New York vanilla cheesecake, stewed plums (v) £11

Steamed raspberry jam roly poly, thick custard, milk ice cream £10

Sticky toffee pudding, salted caramel, vanilla ice cream & cinder toffee (v) £9.5

Selection of ice creams & sorbets (v) £7

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available

Fried foods may be cooked in GM oil

FOOD ALLERGIES AND INTOLERANCES

If you suffer from food allergies or intolerances please speak to our staff about your requirements before ordering. *Thank you*

