

The Dining Room

Cocktails

<i>After 10</i>	<i>Baileys, Vodka, Crème de Menthe</i>	<i>10</i>
<i>Seaham Sunrise</i>	<i>Tanqueray, Orange Juice, Lime, Passionfruit, Grenadine</i>	<i>8</i>
<i>Cherry Xmas</i>	<i>Disaronno, Chambord, Cherry, Cranberry, Lime</i>	<i>12</i>

Champagne 125ml

<i>Prosecco</i>	<i>D.O.C</i>	<i>7.95</i>
<i>Taittinger</i>	<i>Brut Réserve N.V.</i>	<i>14</i>
<i>Taittinger</i>	<i>Nocturne Sec N.V.</i>	<i>14</i>
<i>Taittinger</i>	<i>Préstige Rosé N.V.</i>	<i>16</i>

White Wine 175ml

<i>Pinot Grigio</i>	<i>Tre Fili, Veneto, Italy, 2014</i>	<i>7</i>
<i>Chenin Blanc</i>	<i>Kleine Zalze, South Africa, 2015</i>	<i>7.50</i>
<i>Gewurztraminer</i>	<i>Insight, Marlborough, New Zealand, 2013</i>	<i>8</i>
<i>Sauvignon Blanc</i>	<i>Leftfield, New Zealand, 2016</i>	<i>9</i>
<i>Chardonnay</i>	<i>Louis Jadot, Burgundy, France 2014</i>	<i>9</i>

Red Wine 175ml

<i>Shiraz</i>	<i>Benchmark South Australia, 2017</i>	<i>7</i>
<i>Merlot</i>	<i>1870 Errazuriz, Chile, 2015</i>	<i>8</i>
<i>Malbec</i>	<i>Festivo, Vista Flores, Argentina, 2016</i>	<i>8.50</i>
<i>Rioja</i>	<i>Crianza, Vina Real, Spain 2015</i>	<i>8.50</i>
<i>Pinot Noir</i>	<i>Louis Jadot, Burgundy, 2015</i>	<i>9</i>

The Dining Room Sunday Lunch Menu

Starters

Soup Roasted Parsnip Soup

Ham Ham Hock – Pease Pudding – Mustard

Beetroot Heritage Beetroots – Blue Cheese – Walnuts

Fishcake Crispy Fishcakes – Tartare Sauce

Mains

Beef Roasted Sirloin of Dry Aged Beef – Yorkshire Pudding – Roast Gravy

Chicken Roast Free Range Chicken – Herb Stuffing – Yorkshire Pudding – Roast Gravy

Halibut Roasted North Sea Halibut – Fennel – Brown Butter

Barley Braised Barley – Wild Mushroom – 2015 Vintage Parmesan – Chestnuts

Desserts

Parfait Bergamot Parfait – Meringue – Orange

Tart Salted Caramel Tart – Walnuts – Cream Cheese ice Cream

Apple Spiced Apple Crumble – Vanilla Ice Cream

Cheese British Cheese – Chutney – Biscuits

2 courses £25

3 courses £29