



Sunday Lunch

Starters

Garden soup £6.00

Home-made seasonal soup with rustic bread (v)

Treehouse prawn cocktail £9.00

Fresh prawns, green apple, baby gem leaf, bloody Marie Rose sauce

Searcys smoked salmon £10.50

Searcys signature smoked salmon, pickled cucumber, horseradish cream, rye bread

Ham hock and pea terrine £8.00

Pea puree, pork popcorn, pea shoots, toasted rye bread

Superfood salad £7.50

Farro grain, harissa sweet potato, pickled peppers, grilled broccoli, avocado and coconut dressing

Smoked chicken Caesar salad £9.00

Oak-smoked chicken, kale, baby gem, romaine, parmesan, basil Caesar dressing, rustic croutons

Main courses

Roast beef rump, roast potatoes, Yorkshire pudding £16.00

Sharing bowls of cauliflower cheese, glazed carrots, seasonal greens

Roast chicken, roast potatoes, Yorkshire pudding £14.00

Sharing bowls of cauliflower cheese, glazed carrots, seasonal greens

New season lamb rump £18.00

Roast butternut squash, celeriac, pearl barley, kale, pan juices

10oz aged rib-eye £24.00

Grilled tomato, mushroom, watercress butter, thick cut chips

Smoked aubergine ravioli £12.00

Courgette ribbons, rocket pesto, British rapeseed oil (v)

Smoked tofu and soy £12.00

Sugar snap peas, mange tout, courgette ribbons, WOW peanut flavoured emulsion (vo)

Puddings

John Searcys bakewell tart £7.00

Buttermilk ice-cream

Iced blueberry parfait £7.00

Apple sponge, crushed chocolate honeycomb

Treacle pudding £7.00

Custard / clotted cream

Superfruit salad £7.00

Mango, blueberries, raspberries, goji berries, mint syrup

Selection of artisan ice-creams £5.00

Local cheeses £12.00

Northumberland artisan cheeses, fruit chutney, Durham butter, crackers, bread

(v) - vegetarian | (vo) = vegan option. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%