

## SUNDAY LUNCH

(2 courses £50, 3 courses £60)

### BREAD & SNACKS

Bread, chicken butter £8  
Bread, onion butter £7.5  
Cheese doughnuts £7.5  
*add bacon jam £1.5*

### Our hash browns

'The ultimate' - caviar £22  
Tuna tartare £12  
Beef tartare £12  
Cheese & pickle £8

### STARTER

'Mother'  
*celeriac, apple, dates*  
Mince on toast, garlic butter  
Haggis Scotch egg, brown sauce  
Chopped beef tartare, Koffmann's potatoes  
Prawn & leek tart  
Broccoli soup, blue cheese dumplings

### MAINS

Half roast chicken, lemon & thyme  
Beef Wellington, haggis, black pudding, horseradish  
Roasted stuffed pork, apple & sage  
Guinness & black treacle roast sirloin  
Carrot Wellington, mushroom sauce  
Lemon sole, butter sauce, capers  
Lamb shank hotpot

### SIDES

*All served with*  
Thyme & garlic potatoes  
Yorkshire pudding  
Cauliflower cheese  
Seasonal greens

### FROM THE GRILL

Sirloin 250g | 350g £16 | £23 supp  
Ribeye 250g | 350g £16 | £23 supp  
Fillet 250g | 350g £22 | £30 supp

### Steak add-ons

Roasted bone marrow £12  
Wild mushrooms £10  
3 onion rings £7  
2 fried eggs £7

*Choose from garlic butter,  
peppercorn sauce or chicken sauce*

### SWEET

The Loch & the Tyne trifle  
*Rhubarb & ginger*  
Sticky date pudding, walnut, clotted cream ice cream  
Tiramisu soft serve  
Syrup sponge pudding, custard  
The Loch & the Tyne cheeseboard  
Treacle tart, clotted cream ice cream

### TO SHARE

Apple tarte tatin, salted caramel ice cream  
*(Pre-order requested, allow 45 mins)*

Bedrooms and suites upstairs starting at £250 per night.

We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water at £2.50 per table  
If you have a food allergy or intolerance, please tell us when placing your order.

The Loch and the Tyne was created because of Adam's love for Chef-Proprietor Steven Kerr.

Steven is the longest standing chef in the group - he has been by Chef Adam's side for over 19 years. The name actually comes from where he first met him.

Steven (Tyne) first started working for Adam over 19 years ago, in Newcastle.

As cheesy (like our doughnuts) as it sounds, Adam loves the ocean and the fact that the road can lead to anywhere. This represents Adam's relationship with Steven because, as long as he is on the water (The Loch & the Tyne), he'll be linked to him.

This isn't just because they'll always be working together but because they have built up a friendship and now they are really family.

We hope you enjoyed the story about why we're called The Loch & the Tyne and we hope that you'll love your meal.

Don't forget - we have bedrooms upstairs, if you really want to start exploring our incredible wine list. Safety first and, even more of a reason, breakfast is included in the room price.