

## Sunday Cellar

Taittinger 'Prélude' Grand Cru, Champagne - NV £27.50

Sanford Chardonnay, Santa Rita Hills, California,  
USA - 2019 £16

Pommard 'Les Noizons', Antoine Olivier, Cote de  
Beaune, France - 2018 £21

Strawberry Knockout £14  
*Strawberry infused Tanqueray, strawberry top Campari,  
Antica Formula, balsamic vinegar*

Quite Contrary £14  
*Tomato & bell pepper juice, Casamigos Blanco, Ketel One*

## SUNDAY ROAST (2 courses £48, 3 courses £58)

### SNACKS

Sourdough, chicken butter £6  
Sourdough, onion butter £6  
Cheese doughnuts £5  
Cold cuts, olives £9

Native oysters  
*6 oysters*  
*Served fresh, crispy or mixed*  
*£25 supp*

### SMALLER

'Mother'  
*celeriac, apple, dates*  
Salmon, avocado, jalapeño  
Burrata, BBQ peach, wild nettle pesto  
Black pudding sausage roll, brown sauce  
Beef tartare, pickled mushroom, crispbread  
Courgette flower, basil, goat's cheese  
Cheese and leek tart  
Tom Yum steamed mussels  
Shellfish linguine, pickled chilli, basil

### ROAST

Half roast chicken, lemon & thyme  
Beef Wellington, horseradish  
Roast pork belly, sage & apple  
Mushroom Wellington, mushroom sauce  
Fish cake, broccoli, lobster sauce

### STEAK

200g venison  
250g sirloin (£15 supplement)  
250g ribeye (£15 supplement)  
*Choose from béarnaise sauce, peppercorn sauce, garlic butter*

### SIDES

*All you can eat -  
if you need more, just let us know*

Thyme potatoes  
Yorkshire pudding  
Cauliflower cheese  
Hispi cabbage, peas, courgette, fine beans

### LIGHTER

*For those not wanting a full roast, choose your large salad and the  
protein you'd like with it*

Caesar  
*Baby gem, egg, Parmesan, anchovies*

Chopped  
*Mango, red onion, tomato, balsamic*

Green  
*Rocket, cucumber, apple, celery, avocado*

### Pick your protein

*Roast pork, shredded duck, chicken, king prawns*

### SWEET

The King's Trifle  
Salted caramel affogato  
Sticky toffee pudding, vanilla ice cream  
Strawberry & mint pavlova  
British cheese board, chutney, sourdough crackers

### TO SHARE

Tarte Tatin  
*(Pre-order requested, allow 45min)*

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 £2.50pp  
If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill, all prices are inclusive of VAT.

The Loch & the Tyne was created because of Chef Adam's love for the Co-chef Proprietors, Steven Kerr and Jonny McNeil.

Steven and Jonny are the longest standing chefs in the group - they have been by Chef Adam's side for over 15 years. The name actually comes from where he first met the two of them -

Steven (Tyne) first started working for Adam over 15 years ago, in Newcastle.  
And Jonny (Loch) started working for Adam 12 years ago, in Scotland.

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 and Jonny because, as long as they're on the water (The Loch & the Tyne), they'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.