



#DURHAMOX SUNDAY LUNCH

STARTERS

Dill Cured & Hot Smoked Salmon Horseradish Crème Fraiche, Pickled Beetroot £8

Sticky Spicy Belly Pork Chili, Honey, Sesame Dressing, Asian Salad £8

Crispy Arancini (V) Deep fried Risotto Balls, Melting Mozzarella, Balsamic & Pesto £8

Pan fried King Scallops Elizabethan Black Pudding, Pancetta, Apple £12

Smoked Duck & Duck Rillettes Pickles & Celeriac Remoulade, Toasted Sourdough £7

Twice Baked Yorkshire Blue Soufflé Apple & Beetroot Salad £8

French Onion Soup (Beef stock) Oven Baked Cheesy Crust £7

Prawn & Crayfish Cocktail Paprika Marie Rose £8

Baked Cheesy Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust

Starter £10 / Main Course with Frites £16

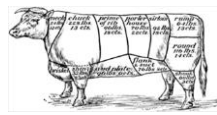
SEAFOOD PLATTER

Seafood Platter - Baked Queen Scallops, Haddock Goujons,

Mini Prawn Cocktail, Smoked Salmon

Starter for One £14 Main Course for One or Two to Share £24

SUNDAY ROASTS & MAIN COURSES



Robin Hirst at Neasham Grange Farm, Hereford-Angus Cross Grass Fed Beef.

Individually selected & dry aged in salt rooms to the perfect amount of time suited to each cut.

30 Day Aged Roasted Sirloin of Prime Yorkshire Beef £16

Cooked Medium Rare (Well Done is available on request)

60 Day Aged Rump Steak

Superb Intense Flavour, served with Sunday Accompaniments £25

28 Day Aged Prime Fillet Of Yorkshire Beef Chateaubriand

For Two to share £60

"Sunday Celebration Of Beef"

For 3 or 4 people to share...

Chateaubriand, Ribeye & Rump £99

With all the Sunday trimmings ...

Garlic & Rosemary Roast Supreme Of Chicken

Pastry wrapped Stuffing, Bread Sauce £15

Roast Loin Of Pork

Apricot & Sage Stuffing, Crackling & Apple Sauce £15

All roasts are served with Duck fat Roast Potatoes, Seasonal Vegetables & Gravy

Pan Roasted Fillet of Hake

Crushed New Potatoes, Spinach, Brown Shrimp & Caper Butter £19

Pan Seared Fillet of Salmon Niçoise

Warm Salad of New Potatoes Green Beans, Capers, Olives, Sun Dried Tomatoes £18

Caramelised Shallot Tarte Tatin (V) Roasted Root Vegetable Cassoulet £13

Root Vegetable, Tomato & Bean Pie (V) Cheesy Mash Topping,
Seasonal Vegetables £12

SEASONAL BLACK BOARD SPECIALS AVAILABLE

WINES OF THE MONTH

Foody Wines By The Glass
(Our full list is also available.)

Fine white

Picpoul de Pinet, 2015, Langaran, France

£6.75 (175ml) £9.25 (250ml) £26.95 (Bottle)

Light, crisp, delicate

Gavi di Gavi - 2017, Raimondo, Italy

£7.75(175mm) £11 (250ml) £32.95 (Bottle)

From Piedmont (Barolo country) light, fresh & easy

Chablis 2015 Dampt, France

£9.50 (175ml) £13.45 (250ml) £39.95 (Bottle)

crisp, dry chardonnay

Fine red

Ox Claret! Maison Sichel Claret Reserve

£7.50 (175mm) £10.50 (250ml) £30.95 (Bottle)

From the same people that make Chateau Palmer, that'll do for me!

Rioja Crianza, 2014, Zugober, Spain

£7.50 (175mm) £10.50 (250ml) £30.95 (Bottle)

Dark cherry fruits, Super glass of wine for a stronger pre-dinner drink, or great with food.

Ripasso Valpolicella, Astoria, Italy

£9.50 (175mm) £13.45 (250ml) £39.95 (Bottle)

Affectionately known as the "Baby Amarone"

Malbec 2014, Bodega, Ruca Malen

Argentina

£8.50 (175ml) £12.75 (250ml) £35.95 (Bottle)

Perfect steak wine!

CHILDREN'S MENU

Smaller Roasts Available with all the trimmings ...

Roast Loin Of Pork

Roast Chicken

Roasted Sirloin of Prime Yorkshire Beef

All £9

Bangers & Roasties

Two Sausages, Gravy &

Sunday Vegetables £8

Pasta (V)

Simple Tomato Sauce £8

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Ice Cream Sundae

Chocolate sauce £4

Kids Sticky Toffee Pudding

Ice cream & Caramel Sauce £4

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

All our food is prepared to order so we strive to satisfy all dietary requirements

A discretionary 10% service charge will be added to all tables of 10 or more.