

"I'm not going anywhere. I hope. It's been an adventure. We took some casualties over the years. Things got broken. Things got lost"

Sunday Starters

Chefs Soup	GFM	5
<i>Served with Crusty Sourdough Bread</i>		
Salt & Pepper Squid	GFM	7
<i>Floured and Pan Fried with Pickled Red Chilli & Lime Aioli</i>		
Ham Hock Terrine	GFM	8
<i>Pressed Local Ham Hock with Apricot Jam & Ciabatta Crisp</i>		
Black Pudding		7
<i>Deep Fried Northumbrian Black Pudding and Apple Bon Bons with Wholegrain Mustard Aioli, Pink Lady Crisps, Wild Rocket and Parmesan Shavings</i>		

Sunday Lunch

Sirloin Beef	GFM	16
<i>Northumbrian Sirloin Beef</i>		
Roast Chicken	GFM	14
<i>'Soans' Yorkshire Grain Fed Chicken Breast</i>		
Belly Pork	GFM	14
<i>The Herd Pressed Apple Braised Belly Pork</i>		
Vegetarian	V	12
<i>The Herb Seitan Steak - With Vegetarian Gravy</i>		
Trio of Meat	GFM	15
<i>Mixed serving of Northumbrian Sirloin, Chicken Breast and Pork Belly</i>		
Small Plate	GFM	10
<i>Small Plate of Beef, Chicken or Pork (Vegetarian Available On Request)</i>		

All Served With Honey Mustard Roast Carrots and Beetroot, Creamy Mash, Roast Potatoes, Yorkshire Pudding, Cauliflower, Broccoli and Meaty Gravy

Sunday Extras

Potato	GF	3
<i>Creamy Mash or Perfect Roasties</i>		
Vegetables	V GF	4
<i>Vegetables of the Day</i>		
Gravy	GFM	2
<i>The Herd & Herb Signature Gravy Pot</i>		

Sunday Desserts

Sticky Toffee Pudding		7
<i>Served with Toffee Sauce and Vanilla Ice Cream</i>		
Brownie	V GF	7
<i>Chocolate and Orange Brownie with Textures of Chocolate</i>		
The Herb Panna Cotta	V PB	6
<i>Plant Based Caffe Mocha Panna Cotta with Raspberry Coulis and Granola</i>		
Ice Cream & Sorbet Selection	V PB GF	3
<i>A Trio Combination of Local Ice Cream and Sorbets</i>		
Cheese Board	GFM	10
<i>Selection of 'Parlour Made' Cheeses</i>		
<i>Mordon Blue</i>		
<i>Farmhouse White</i>		
<i>Mordon Ruddy</i>		
<i>Durham Camembert</i>		
<i>...served with Celery, Grapes & Sweet and Sour Plumb Chutney</i>		

Teas & Coffees

Tea & Infusions		2.5
<i>Yorkshire Tea, English Breakfast, Green, Camomile, Roiboos, Decaf</i>		
Coffee		2.5
<i>Rail Town Beans</i>		
Liquor Coffees		7.5
<i>Choose to blend your Coffee with a measure of Brandy, Whiskey, Amaretto, Baileys Irish Cream, Bourbon, or Chambord</i>		

An Optional 10% Service Charge is Added to Your Bill That is Shared Between All of The Herd Staff

All of our Food is Prepared Fresh on The Premises

Allergy Control - Please Make Your Table Staff Aware of Any Allergies You Have That May be Contained in Our Food and Drinks. Our Allergen Menu is Available on Request.

Thank You for Your Custom - The Herd



"People confuse me. Food doesn't."