



www.TheHerdandHerb.co.uk

Sunday Starters

Chefs Soup <i>Served with Crusty Sourdough Bread</i>	V PB GFM	6
Chalk Stream Trout <i>Cured Chalk Stream Trout with Pickled Cucumber and Chilli Salsa, Wasabi Aioli, Roasted Edamame</i>		9
Chicken Terrine <i>Yorkshire Lemon and Truffle Chicken Terrine Wrapped in Streaky Bacon served with Preserved Lemon Jam, Caper Berries & Crusty Bread</i>	GFM	8
The Herd Fritto Misto <i>Deep Fried Vegetables in a Light Batter served with Roast Garlic Aioli and Spring Onions</i>	V PB	8
Goats Cheese Mousse <i>Goats Cheese Mousse with Poppy Pickled Cucumber, Blood Orange, Fresh Rocket, Pickled Beetroot, Orange Gel and Toasted Sesame and Chilli Dressing</i>	V GF	9
Bread & Olives <i>Homemade Sourdough with Olives, Olive Oil and Balsamic Vinegar</i>	V GFM	4

Sunday Lunch

Sirloin Beef <i>Northumbrian Sirloin Beef</i>	GFM	16
Roast Chicken <i>'Soans' Yorkshire Grain Fed Chicken Breast</i>	GFM	14
Belly Pork <i>The Herd Pressed Apple Braised Belly Pork</i>	GFM	14
Vegetarian <i>The Herb Cauliflower Steak with Onion Gravy</i>	V	12
Trio of Meat <i>Mixed serving of Northumbrian Sirloin, Chicken Breast and Pork Belly</i>	GFM	18
Small Plate <i>Small Plate of Beef, Chicken or Pork (Vegetarian Available On Request)</i>	GFM	10

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

Sunday Extras

Yorkshire Pudding <i>When One is Just Not Enough</i>	V GFM	1
Potato <i>Creamy Mash or Perfect Roasties</i>	GF	3
Vegetables <i>Vegetables of the Day</i>	V GF	3
Gravy <i>The Herd & Herb Signature Gravy Pot</i>	GFM	2

Sunday Desserts

Sticky Toffee Pudding		7
<i>Served with Toffee Sauce and Vanilla Ice Cream</i>		
Chocolate Torte	V GF	7
<i>Dark Chocolate Torte with Raspberry Jelly, Freeze Dried Raspberries and White Chocolate Snow</i>		
The Herb Treacle Tart	V PB	7
<i>Stem Ginger and Treacle Tart with a Ginger Biscuit Base, Candied Lime and Coconut Chantilly</i>		
Ice Cream & Sorbet Selection	V PB GF	3
<i>A Trio of Local Ice Cream and Sorbets</i>		
Cheese Board	GFM	10.5
<i>Selection of 'Parlour Made' Cheeses, Mordon Blue, Farmhouse White, Mordon Ruddy, Durham Camembert ...served with Apple, Celery, Grapes & Pear and Apricot Chutney</i>		

Calves Desserts

Sticky Toffee Pudding	V	4
<i>Served with Toffee Sauce & Vanilla Ice Cream</i>		
Chocolate Blondie		4
<i>Chocolate Blondie with Chocolate Ice Cream and Chocolate Sauce</i>		
Ice Cream & Sorbet Selection	V PB GF	3
<i>A Trio of Local Ice Cream and Sorbets</i>		

Teas & Coffees

Tea & Infusions		
<i>English Breakfast</i>		3
<i>Yorkshire, Green, Camomile or Decaf</i>		4
Rail Town Coffee Beans		
<i>Espresso or Americano</i>		2.5
<i>Cappacino, Latte & Decaf</i>		4
<i>White</i>		3
<i>Extra Shot</i>		1.5
Liquor Coffees		
<i>Choose to blend your Coffee with a measure of Brandy, Whisky, Amaretto, Baileys Irish Cream, Bourbon or Chambord</i>		7.5

All of our Food is Prepared Fresh on The Premises
Our Allergen Menu is Available on Request.

Thank You for Your Custom - The Herd

HAH Tipping & Service Charge Policy - 1st August 2021

*All Tips are shared equally between all of the staff working today
An Optional 10% Service Charge is shown on your Bill and is also shared between the Staff and Management - Please ask for this to be removed from your bill if you wish.
(Tips & Service Charges are most welcome but discretionary for the customer)*

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

V - [Vegetarian] PB - [Plantbased Vegan] GF - [Gluten Free] GFM - [Gluten Free Modified]