

VALLUM
THE FOODIE GATEWAY TO HADRIAN'S WALL



Festive Fridays at Vallum

Join us in our restaurant for a special festive menu of seasonal local produce and country cooking!

December 2nd, 9th, 16th, 23rd
6pm-9pm

Starter

Vallum kitchen garden celeriac soup, bakery bread (v) - £6
Homemade buckwheat smoked salmon blini's - £6.50
Crispy rabbit rilette with Anne's apple chutney - £8
Kearsley Farm, Ingoe scotch egg with black pudding and plum ketchup - £7

Taster board for the table - Shot of our Vallum kitchen garden celeriac soup, house smoked salmon blini, Kearsley Farm, Ingoe scotch egg with black pudding and plum ketchup, crispy rabbit rilette with Anne's apple chutney - £9

Main Course

Turkey, ham, pigs in blankets, stuffing, bread sauce, roast potatoes - £14.95
Braised beef with mash and horseradish dumpling - £14.50
Both served with a Vallum kitchen garden harvest of fresh vegetables

Homemade sunflower loaf, roast potatoes, roasted roots (v) (vegan) - £13.50
Pumpkin gnocchi, marsala sauce, capers and sage, roasted beetroot (v) - £13

Dessert

Chocolate delice, poached pear, stem ginger ice cream - £6.50
Dessert of the day - Price subject to choice
Cheese and biscuits - £7.50

