

Teesside Restaurant Week Menu

THREE COURSES £20

SERVED 12PM - 7PM, MONDAY 26TH FEBRUARY - FRIDAY 1ST MARCH 2024

STARTERS

Soup (v) (gf available)

Homemade soup served with crusty bread

Camembert (v)

Oven baked Camembert, rosemary & garlic, breads, tomato chutney

Mussels (subject to availability) (GF Available)

Steamed mussels, marinère sauce, and crusty bread

Chicken Parfait

Tomato chutney, endive salad, toasted brioche

MAIN COURSES

Fish & Chips

Beer battered haddock, hand cut chips, tartare sauce, mushy peas

Whinstone Burger

Handcrafted beefburger infused with garlic, thyme and onion, Thousand Island dressing crispy bacon, Emmental cheese, toasted bun, chef's coleslaw, skinny fries

Chicken Parmesan

Breadcrumbs chicken, béchamel sauce, melted cheese, hand cut chips, house salad, garlic mayo
('hot shot' + £2)

Risotto (v) (gf)

Coconut, chilli & butternut squash

Pulled Beef Brisket Bun

Slow roasted beef brisket, toasted bun with horseradish butter, homemade chips, pot of gravy

Sausage & Mash

Pork & leek sausage, caramelised onions, creamy mash, peas, rich gravy

Falafal Burger (ve)

Chickpea, spinach, onion, garlic, sweetcorn, vegan mayo, lettuce, tomato chutney

DESSERTS

Cheesecake

Vanilla cheesecake

Sticky Toffee Pudding

Vanilla ice cream, toffee sauce

Brownie

Brownie of the day served with vanilla ice cream

Ice Cream

Ask for today's selection

WHINSTONE VIEW