

## TEESSIDE RESTAURANT WEEK

## 3 course £20

Hoisin Duck Bao Buns - cucumber ribbon & chili (£2 supplement)

Prawn Marie Rose salad - brown bread & butter

Salt & Pepper Chicken - spring onions & teriyaki sauce

Homemade Nachos - jalopenos, salsa, sour cream, gucamole (V)

Breaded Mushrooms - siracha mayonnaise & house salad

Crispy Fried Potato Skins With Cheese - garlic dipping sauce

## **MAINS**

Breaded Whitby Scampi- hand cut chips, tartare sauce & charred lemon

Thai Green Vegetable Curry - steamed rice

8oz Rump Steak - hand cut chips & house salad (£3 supplement)

Steak & Kidney Pudding - mash, garden peas & gravy

Cajun Chicken - peppers, rice & tortilla

Double Cheese Crusted Macaroni Cheese - garlic ciabatta & salad (add chicken & bacon £2)

Hodgsons Beer Battered Fish & Chips - tartare sauce, lemon, chunky chips & mushy peas

## **DESSERTS**

Warm Belgium waffle - served with chocolate ice cream, chocolate sauce & flake

Bramley Apple Pie - homemade custard

Ice Cream Sundae - 3 scoops of vanilla ice cream, topped with , berry compote & wafers

Golden Syrup Sponge- vanilla ice cream

Chocolate Brownie - vanilla ice cream, chocolate sauce & vanilla fudge

Raby Bannana Split - vanilla ice cream, toffee sauce & whipped cream

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