



TEESSIDE RESTAURANT WEEK

MONDAY 2ND MARCH - FRIDAY 6TH MARCH
FROM 5PM

2 COURSES - £20

3 COURSES - £25

STARTERS

HOMEMADE SOUP OF THE DAY PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR (V)

KING PRAWNS COOKED IN A GARLIC AND CORIANDER BUTTER SERVED WITH GARLIC TOASTS

GOAT'S CHEESE SALAD WITH CIDER-POACHED PEARS (V)

HOMEMADE HAM HOCK TERRINE SERVED WITH FRUIT CHUTNEY AND CIABATTA CROUTONS

MAIN COURSES

TORTELLINI PASTA IN A SAUCE OF SMOKED BACON, PEPPERS, ONION, GARLIC, RED WINE, AND TOPPED WITH A PARMESAN TUILE

PAN-FRIED SEABASS TAGLIATELLE IN A TOMATO AND BASIL BUTTER SAUCE

WILD MUSHROOM RISOTTO (V)

HOMEMADE CHICKEN PARMO (SMALL) WITH CHUNKY CHIPS AND SALAD

PEPPERONI PIZZA

BEEF BOURGUIGNON WITH NEW POTATOES OR RICE WITH WARM CRUSTY BREAD

DESSERTS

TREACLE TART SERVED WITH ICE CREAM OR CREAM

KNICKERBOCKER GLORY

STICKY TOFFEE PUDDING SERVED WITH ICE CREAM, CREAM OR CUSTARD

CHEESECAKE OF THE DAY PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR

2 SCOOPS OF RYEBURN OF HELMSLEY ICE CREAM PLEASE ASK YOUR SERVER FOR FLAVOURS

AFFOGATO A SINGLE SCOOP OF VANILLA ICE CREAM WITH ESPRESSO

