



TEESSIDE RESTAURANT WEEK

MONDAY 29 JUNE - FRIDAY 3 JULY
FROM 5PM

2 COURSES - £20

3 COURSES - £25

STARTERS

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

DUCK TWICE COOKED DUCK LEG SERVED WITH SALAD, PANCAKES & A DIPPING SAUCE

SMOKED MACKERAL RILLETTES, SERVED WITH MELBA TOAST, PICKLED CUCUMBER RIBBONS

BLACK PUDDING BON BON'S SERVED WITH A CRISP APPLE SALAD

MAIN COURSES

PAN-FRIED SALMON SERVED ON A MEDLEY OF VEGETABLES AND TOPPED WITH A HERB CRUST

CHICKEN SUPREME SERVED WITH A FONDANT POTATO, SAVOY CABBAGE AND A WILD MUSHROOM JUS

BAKED COD WITH CHORIZO AND PEAS

PAN FRIED PORK FILLET WITH GARLIC MUSHROOMS, GREEN BEANS AND MUSTARD MASH

HOMEMADE CHICKEN PARMO (SMALL) WITH CHUNKY CHIPS AND SALAD

DESSERTS

HOMEMADE CREME BRULEE SERVED WITH COFFEE BISCUIT

FRESH STRAWBERRIES SERVED WITH CHANTILLY CREAM & HOMEMADE SHORTBREAD

VEGAN LEMON CHEESECAKE (V) (VG)

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

