

Teesside Restaurant Week Menu

Starters

Homemade Soup of the Day with a Warm Roll

Deep Fried Camembert with Home Grown Apple Chutney

Cajun Spiced Wedges served with Smoked Cheddar and Spring Onions

Poached and Smoked Salmon Terrine with Avocado and Raspberry Vinaigrette

Stone Baked Garlic Bread with Herb Butter

Add tomato £1, Add Cheese £1

Mains

Pan Fried Chicken Breast, Parma Ham, Dauphinoise Potatoes, Madeira and Mushrooms

Smoked Haddock Risotto with Poached Egg and Curry Oil

Lamb Kofta, Lemon and Herb Cous Cous, Harissa, Mint Yogurt and Aubergine

Roast Pepper Fajitas with Sour Cream, Guacamole, Homemade Nachos

Half a Chicken Parmesan with Chunky Chips, Salad and Garlic Sauce

Stone Baked Pizza

Prosciutto and Roast Fig

Buffalo Mozzarella with Fresh Basil

Dessert

Tiramisu

Sticky Toffee Pudding

Chocolate Brownie

Vanilla Crème Brûlée

Ice Cream and Sorbets

3 Courses for £15

Please always inform your server of any allergies or intolerances before placing your order.