



TEESSIDE RESTAURANT WEEK

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

2 COURSES - £20

3 COURSES - £25

STARTERS

HAM HOCK TERRINE WITH ONION MARMALADE AND OLIVE OIL TOAST

LEEK AND POTATO SOUP WITH CRUSTY BREAD (V)

HALLOUMI FRIES WITH TOMATO SALSA DIP (V)

OLIVES WITH CRUSTY BREAD AND DIPPING OIL (V)

HOMEMADE NACHOS WITH MELTED CHEESE & JALAPEÑOS (GFA)

MAIN COURSES

HOMEMADE CHICKEN PARMO (SMALL) WITH CHUNKY CHIPS AND SALAD

HADDOCK AND CHIPS SERVED WITH MUSHY OR GARDEN PEAS

CHICKEN, SPINACH AND COURGETTE PENNE PASTA IN A CREAM SAUCE

SPINACH AND RICOTTA CANNELONI WITH HOMEMADE TOMATO SAUCE AND PESTO (V)

PENNE ARRABBIATA (V)

PEPPERONI PIZZA

DESSERTS

STICKY TOFFEE PUDDING SERVED WITH ICE CREAM, CREAM OR CUSTARD

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

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

HOT CHOCOLATE FUDGE CAKE SERVED WITH ICE CREAM

AFFOGATO A SINGLE SCOOP OF VANILLA ICE CREAM WITH ESPRESSO

