



# TEESSIDE RESTAURANT WEEK

MONDAY 2<sup>ND</sup> MARCH - FRIDAY 6<sup>TH</sup> 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

