

Teesside Restaurant Week

Monday 2nd - Friday 6th March 2026

Served 5pm-8:30pm

STARTERS

Pea & mint soup v/ve/(gf bread on request)

Belly pork bites, Asian slaw, sriracha slaw (gf)

Whipped goats cheese, baby leaf, oat biscuits & honey

Gnocchi, aubergine & black olive tomato Provencal (v/ve)

MAINS

Chicken breast Au Poivre, potato crush & fine beans (gf on request)

Risotto, walnut, baby onion & stilton (v)

Coley, roast red pepper mash, leeks, smoked paprika & coriander cream (gf)

Butternut squash & broad bean madras, rice & Naan bread (v/ve)

DESSERTS

Banoffee cheesecake (gf)

Spiced apple crumble & custard (ve on request)

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

Selection of ice cream/sorbet (ve/v)

Please advise if you require
your meal gluten free

SIDES

Hand cut chips/fries 4.00

Side salad 3.50

Truffle oil & parmesan fries 4.50

Mixed greens 4.00

please advise of any
allergies/intolerances when
placing your order

2 COURSES £20

ADD A DESSERT FOR £4