

Teesside Restaurant Week Menu

Monday 3rd March- Saturday 8th March 12–3pm & 5pm-6.30pm

Treat Yourself
Dinner, Bed & Breakfast Special
£155 per couple.
For 1 night only
2 Dine on 3 Courses
from this menu,
then stay the night with

Room upgrades available. Telephone 01287 622179

breakfast the following morning.

Starters

Roasted Tomato and Red Pepper Soup, Herb Croutons

Baked Feta, Hot Honey Drizzle, Ciabatta

Chicken Liver Parfait, Onion Marmalade, Brown Toast

Wine Bin Ends
£ 25 per Bottle
Subject to availability
Ask Server for List

Main Course

Brockley Hall Chicken Parmesan, Garlic and Chilli, Bistro Salad, and Chunky Chips Upgrade your Parmesan to: Hot Shot, Mushroom, Pepperoni £3.50

6oz Rump Steak (served pink or well done), Bistro Salad, Skinny Fries (Upgrade to Chunky Chips £1.50
Add Peppercorn, Blue Cheese, or Diane Sauce £3.95

Smoked Salmon Tagliatelle, White Wine Cream Sauce (Add Garlic Bread £2.25)

Parmesan Gnocchi, Pesto, Tender Stem Broccoli

Cocktails. 2 for £15

All Day Everyday

Desserts

Chocolate Tart, Orange Cream, Orange Gel
Banoffee Cheesecake, Banana Compote
Duo of British Cheeses, Quince Jelly, Crackers

Winter Gins
2 Doubles
with mixer
From the list
for £15

£20 for 3 Courses

Add Sides Chunky Chips, Skinny Fries, Seasonal Vegetables, New Potatoes £3.95

Coffee and Petit Fours £4.95