

SOLTAPAS

DARLINGTON RESTAURANT WEEK

TUESDAY 20TH TO 24TH FEB 2024

2 X COURSES £16.95 | 3 X COURSES £20

STARTERS

Homemade chicken liver pate with caramelised onion & homemade toasted bread.

Deep fried king prawns in batter with aioli dip.

Deep fried calamari with dressed salad & aioli dip.

Deep fried black pudding in a red wine jus.

Fresh mussels in a creamy white wine sauce with homemade toasted bread.

Deep fried potato skins with bravas & aioli. **V**

Chorizo in cider with homemade bread. (+ £3)

Creamy garlic mushrooms with homemade toasted bread. **V** (Vegan option available)

Breaded brie cheese with dressed salad leaves & caramelised onions. **V**

Homemade flatbread with garlic & cheese. **V**

Vegan flatbread with garlic, cheese & tomato. **VG**

Homemade hummus with a vegan homemade flatbread. **V VG**

Homemade ratatouille on toast topped with vegan cheese. **V VG**

GLUTEN FREE
BREAD
AVAILABLE!

MAINS

Slow braised beef in red wine gravy or black pepper sauce served with mashed potato & vegetables. **GF** (£3supp)

Sirloin steak with homemade chips, onion rings & peppercorn sauce. (£6 supp)

Chargrilled Lebanese chicken with hummus, flatbread, dressed salad & potato tagine.

Chicken & chorizo paella with arborio rice. **GF**

Cajun chicken in a creamy sauce with chips & salad.

Chicken parmesan with chips & salad.

Chicken in peppercorn sauce with chips & vegetables.

Chicken Diane with chips & vegetables.

Marinated lamb kofta with hummus, flatbread, dressed salad & potato tagine.

Pan fried lamb's liver with onion gravy with creamed potatoes & vegetables.

Pan fried salmon in a chilli, garlic and parsley sauce with mash & vegetables. **GF** (£3 supp)

Vegetable paella with arborio rice. **V VG GF**

Pasta & meatballs in tomato & basil sauce. **V VG**

Vegan burger with chips & salad. **V VG**

Falafel with vegan flatbread, hummus & salad. **V VG**

Vegan sausages, mashed potato, vegetables & gravy. **V VG GF**

Quesadilla with homemade chips & salad. **V VG**

SWAP CHIPS
FOR POTATO
TO MAKE IT
GLUTEN FREE

DESSERTS

Cheesecake of the day with ice cream.

Crème Brûlée with shortbread.

Hot chocolate fudge cake with ice cream.

Eton mess with strawberries.

PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS

GF - GLUTEN FREE

V - VEGETARIAN

VG - VEGAN