

DARLINGTON RESTAURANT WEEK | 3 COURSES £20 THURSDAY 22ND FEBRUARY 12PM TO 9PM | FRIDAY 23RD 12PM TO 5PM SATURDAY 24TH 12-5PM

STARTERS

Freshly made soup served with warm bread and butter (v)
Smoked salmon, dill & lemon cream cheese, capers, toast
Scottish black pudding on toast, fried egg, peppercorn sauce
Tomatoes, mozzarella, croutons salad, basil oil (v)

MAIN COURSE

Lemon & thyme marinated chicken supreme, garlic mashed potato, creamed cabbage, chicken sauce

Fish pie served with seasonal vegetables

American burger, toasted brioche bun, mustard mayo, baby gem, tomato, red onion & pickles served with coleslaw, fries & salad

Halloumi flatbread (v) - Grilled halloumi, sriracha yoghurt, fries, tomato, red onions, capers salsa, crispy onions, Parmesan, chillies, balsamic glaze, tikka dust, chilli oil

SIDES - £5

Parmesan fries served with truffle mayo Charred broccoli stems, hollandaise sauce, Bombay mix, tikka dust **(v)**

DESSERTS

Sticky toffee pudding, caramel sauce, ice cream
Cherry brownies served with cherry ice cream
Papanasi - Cream cheese donut coated in vanilla and orange suga served with toffee apple compote or wild berries compote