



Restaurant Week Menu

2 Courses £20 | 3 Courses £23

Starters

Celeriac and Apple Velouté

Pickled Apple, Hazelnut Crumb, Sourdough Bread

Smoked Beetroot Salmon Gravlax

Crispy capers, Dill Oil, Gin-Compressed Cucumber, Rye Bread

Chicken & Herb Terrine

Black Garlic Puree, Parmesan Crisp, Baby Gem, Sourdough Croutons

Roasted Squash Salad

Pickled Pear, Walnuts, Maple & Thyme Dressing, Pumpkin Seeds

Mains

Steak and Ale Pie

Seasonal Greens, Mash.

Beer-Battered Fish and Chips

Mushy Peas, Curry Sauce, Homemade Chips.

Braised Featherblade of Beef

Beef Fat Potato Terrine, Baby Heritage Carrot, Turnip, Beef Jus

Chicken Parmo

Chips, Salad, Garlic Sauce.

Fillet of Seabass

Crushed New Potato, Samphire, Mussel Velouté.

Exotic Mushroom Risotto

Parmesan Crisps, Crispy Onions, Chive Oil. *Vegan option available.*

Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Roasted Plum, Vanilla Bean Ice Cream.

Spiced Poached Pear

Plum Compote, Almond Crumb, Blackcurrant Sorbet.

Chocolate Brownie

Cherry Ice Cream, Chocolate Mousse, Hazelnuts.

Vanilla Cheesecake

Apple Compote, Cinnamon Crumble, Ginger Ice Cream.

 gluten free  vegetarian  vegan

If you have a food allergy, please let us know before ordering, as our menu descriptions do not always include all ingredients.
All our food is prepared in a kitchen where nuts, gluten & other allergens are present, full allergen information is available upon request.
Our dishes may be adapted to suit your dietary needs, please speak with a member of our team to discuss options available to you.



Darlington Restaurant Week Sunday Menu

2 Courses £20 | 3 Courses £23

Starters

Soup of The Day



Sourdough Bread, Butter.

Venison & Beef Shin Terrine



Pickles, Plum Chutney.

Potted Crab

Spiced Butter, Micro Herb Salad, Sourdough.

Roasts Mains

All Served With Seasonal Vegetables, Yorkshire Pudding, Beef Fat Potatoes and Cauliflower Cheese

Striploin of Beef

Ox Cheek Stuffed Yorkshire Pudding, Red Wine Jus.

Roast Pork Belly Porchetta

Braised Pork Shoulder, Apple & Cider Jus.

Roast Lamb Leg

£4 supplement

Braised Lamb Shoulder, Tomato & Mint Jus.

Squash Wellington



Onion & Caraway Jus, Yorkshire Pudding.

vegan option available

Mains

Rump & Rib Burger

Gruyère Cheese, Black Truffle Mayo, Beef Fat Fries, Red Wine Onion Chutney.

Fish & Chips

Beer Battered Haddock, Mushy Peas, Curry Sauce, Homemade Chips.

Lentil Cottage Pie



Crushed Potato, Crispy Kale, Seasonal Vegetables.

Desserts

Sticky Toffee Pudding



Roasted Plum, Vanilla Bean Ice Cream.

Red Wine Poached Pear



Aquafaba Meringue, Whipped Vegan Cream, Hazelnut Crumb.

Clementine Trifle



Ginger Sponge, Cardamon Crème Pat, Clementine Jelly, Vanilla Mousse.



gluten free



vegetarian



vegan

If you have a food allergy, please let us know before ordering, as our menu descriptions do not always include all ingredients.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, full allergen information is available upon request.

Our dishes may be adapted to suit your dietary needs, please speak with a member of our team to discuss options available to you.