



OUR RESTAURANT WEEK MENU

TO START

Scotch Egg

Soft-centred egg with crisp crumb, served with dressed leaves and mustard mayonnaise

Mushroom Arancini

Golden mushroom risotto balls with a rich tomato sauce (gf / v)

Baked Brie in Filo Pastry

Crisp filo-wrapped Brie served with sweet bacon jam

Soup of the Day

Freshly prepared daily, served with a bread roll (gfa / v)

TO CONTINUE

Jack Daniel's BBQ Pork Ribs

Slow-cooked whole rack in sticky Jack Daniel's BBQ glaze, served with chips and salad (gf)

Pie of the Day

Chef's daily pie selection, served with creamy mash and seasonal vegetables

Spaghetti Carbonara

Classic creamy carbonara finished with Parmesan shavings (gf)
Add chicken or prawns £4

Penang Vegetable Curry

Fragrant coconut curry with mixed vegetables, served with rice and naan bread (gfa / vg)

TO FINISH

Baileys Chocolate Pots

Rich chocolate pots infused with Baileys (gf)

Traditional Apple Pie

Served warm with custard

Lemon Posset

Silky lemon posset with a shortbread biscuit (gfa)

Belgian Waffle

Crisp waffle topped with fruit compote and vanilla ice cream

1 Course – £18 - 2 Courses – £23.50 - 3 Courses – £29

2ND TO 8TH MARCH

HEXHAM & TYNEDALE

RESTAURANT WEEK