

1910

STEAK & SEAFOOD

NORTH TYNESIDE

RESTAURANT WEEK

2 COURSES £25 | 3 COURSES £30

THURSDAY 5TH - SATURDAY 7TH OCT,
5.30PM - 9.00PM

(SAMPLE MENU)

TO START

Heritage Tomato & Burrata (v)
Pesto, Basil, Rapeseed

Crayfish Caesar Salad
Baby Gem, Anchovies, Croutons, Aged Parmesan

Chicken Liver Parfait
Apple & Onion Chutney, Shallot Salad, Brioche

Fish Soup
Mussels, Scallops and King Prawns
Garlic Croutons, Rouille, Emmental Cheese

Wild Mushroom Arancini (v)
Parmesan, Rocket, Truffle

NOW TAKING BOOKINGS

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5.30PM - 9.00PM

(SAMPLE MENU)

MAINS

Confit Shoulder of Lamb
Peas a la Francaise, Pomme Purée, Red Wine Jus

8oz Picanha Steak
Peppercorn Sauce, Watercress Salad, Fries

Sea Bream
Wilted Greens, Warm Tartare Sauce

Plaice
Brown Shrimp Butter, Tenderstem Broccoli,
Heritage Potatoes

Twice Baked Cheddar Cheese Soufflé (v)
Pear & Walnut Salad, Skin-on Fries

TO FINISH

Choux Bun (v)
Strawberry Salsa, Crème Diplômée, Strawberry
Sorbet

Chocolate & Raspberry Tart (v)
Raspberry Sorbet

Classic Crème Brûlée (v)
Shortbread Biscuit

Montgomery Cheddar
Artisan Biscuits

Homemade Ice Creams & Sorbets (v)