

THE DELAVAL ARMS

NORTH TYNESIDE RESTAURANT WEEK

2 courses for £20 / 3 courses for £25

STARTERS

Winter Broth

Slow-cooked ham hock with seasonal vegetables, served with warm bread and butter.

Beetroot Hummus

Beetroot-infused hummus, whipped feta, crispy chickpeas and za'atar flatbread.

Black Pudding Stack

Stornoway black pudding, field mushrooms, roast tomatoes, crispy Serrano ham, poached egg and HP sauce.

DESSERTS

Banoffee Tart

Caramelised sliced banana served with cream and toffee sauce.

Tiramisu

Northshore coffee-soaked sponge, mascarpone cream and cocoa.

Brownie

Rich chocolate brownie with a soft, fudgy centre.

Sticky Toffee Pudding

Warm date sponge with toffee sauce.

MAINS

North Sea Fish Pie with King Prawn Crumb

Smoked haddock and salmon in a leek and dill cream, topped with buttery mash and king prawn crumb.

Butter-Poached Chicken

Dauphinoise potatoes, prosciutto-wrapped asparagus and creamy pepper sauce.

Cumberland Sausage & Mash

Colcannon mash, gravy and parsnip crisps.

Fish & Chips

Day-boat North Sea haddock in a crisp tempura batter, served with hand-cut chips, minted peas and tartare sauce.

Pork Belly & Crackling

Black pudding mash, pork crackling and apple cider jus, accompanied by apple and black pudding fritters.

Delaval Steak Burger

8oz Northumbrian steak burger with our signature burger sauce, smoked cheddar and slaw, served with onion rings and hand-cut chips.

Newcastle Brown Ale Steak Pie

Slow-braised British beef, caramelised onions and rich Newcastle Brown Ale gravy, topped with golden puff pastry and served with buttery mash, garden peas and proper beef gravy.

Chestnut Mushroom Stroganoff

Roasted red pepper, smoked paprika and crème fraîche, served with Arborio rice.

FOOD ALLERGIES & INTOLERANCES

Please let our team know about any food allergy, intolerance or coeliac disease before ordering. Ask our team for allergen information.