

NE1 Presents
Newcastle
Restaurant
Week



3rd - 7th august

2 courses 20

3 courses 25

Restaurant Week

- STARTERS -

tomato, chorizo & lentil soup
warm focaccia

charred cauliflower (pb) (n)
celeriac purée, hazelnuts

jamón & cheddar croquettes
paprika aioli

torched mackerel fillet
beetroot, horseradish, mustard seeds, dill

lemon & courgette risotto (v)
parmesan, crispy sage

- MAINS -

bavette steak frites
french fries, confit garlic butter, watercress

pan-fried chicken supreme
boulangerie potatoes, tenderstem broccoli,
mustard & spring onion sauce

seafood linguine
clams, coley, squid, garlic & chilli butter

pan-fried sea bass
pea & mint velouté, salsa verde, confit baby potatoes

cauliflower poké bowl (pb)
coriander rice, carrot, pickled cucumber, avocado, charred sweetcorn,
edamame, radish, sesame

- DESSERTS -

sticky toffee pudding (v)
butterscotch sauce, vanilla bean ice cream

lemon meringue tart (v)
italian meringue, pineapple, passion fruit

white chocolate & coconut parfait (n) (v)
almond sablé, salted caramel sauce

strawberries & cream cheesecake
macerated strawberries, meringue, raspberry & sorrel sorbet

(n) contains nuts (v) vegetarian (pb) plant based (pbo) plant based option available, for further allergen or dietary information please ask a member of our team. **scan for our wheat free menu.** please note all items on the menu are produced or handled in an environment that contain the 14 allergens. the cooking oil used for deep - fat frying is a vegetable oil made from genetically modified (GM) soybeans all ingredient weights listed are accurate pre-cooking

