

Sunderland Restaurant Week Menu 24th September – 2nd October

2 Course £10 - 3 Course £15

Starters

Fresh homemade soup of the day (V)

Served with crusty bread

Karbon meatballs

New York style meatballs in a rich tomato and oregano sauce served on a bed of spaghetti

Herby Hummus and pitta fries (V)

Garlic and rosemary hummus with charred pitta bread

Buffalo chicken wings

Served with Buffalo dipping sauce

Chef's Garlic bread (V)

Add mozzarella or Tomato £1 each

Mains

Chef's Special Dish of the Day

Ask for more details

Marinated grilled chicken

Butterfly chicken fillet marinated in herbs and extra virgin olive oil, served with our garden salad and corn on the cob

Karbon Burger

Served in a brioche bun with Applewood smoked bacon, Monterey Jack cheese and burger relish

Add fried egg, shin of beef, pulled pork or chilli con carne - £1.50 each

8oz Locally sourced French trimmed pork chop

Char grilled pork chop served with chunky chips and cress

Sustainable fish and chips

Sustainably sourced fish served with tartare sauce and mushy peas

Philly steak sandwich

Beef strips sautéed with onions and served in a toasted ciabatta bread with American fries

Wholemeal pasta with Mediterranean vegetables and tomato sauce (V)

Wholemeal pasta Fusilli tossed in a simple tomato and basil sauce with chunky Mediterranean vegetables

Dessert

Rich banoffee pie

Rich caramel and banana pie served with chocolate ice cream

Warm rich chocolate brownie

Served with snickers ice cream

Red velvet cake
Served with Chantilly cream

£5 Coffee & Cake

Choose from; Carrot cake, Victoria fruit cake, Coffee and walnut cake