

ZARABANDA BING BING

SUNDAY LUNCH

£12.95 1 COURSE | £15.95 2 COURSES | £18.95 3 COURSES

TO START

FROM THE SEA PLATTER FOR TWO TO SHARE

+£6.00 Supplement

Chilli salt & pepper crispy squid & confit garlic aioli

Tempura king prawns with Jjamppong sweet chilli & lime dipping sauce

Locally smoked haddock & pea arancini

Hot smoked salmon & Bloody Mary prawn cocktail

AJINOMOTO GYOZA (vg)

Bamboo steamed Japanese style vegetable dumplings, served with Kyoto mayo, green & crispy onions, nori & sesame seeds

CHICKEN LIVER PARFAIT

Smooth chicken liver Pate, caramelised red onion chutney, toasted sourdough & pickles

HALLOUMI CHEESE FRIES (v)

Jerk floured squeaky cheese fries, habanero & pineapple jam, pomegranate, pink & green onions

ROAST BUTTERNUT SOUP (v)

Spiced roast butternut squash soup with whipped butter & locally baked stottie

TEMPURA KING PRAWNS & SQUID

+£3.00 Supplement

Crispy king prawns and squid served with a Jjamppong sweet chilli & lime dipping sauce

BING BING PRAWN COCKTAIL

+£1.00 Supplement

Greenland prawns and crayfish cocktail, boozy Marie Rose sauce, gem lettuce, cucumber & tomato

TO FOLLOW

All roasts served with honey roast carrots & parsnips, braised red cabbage, broccoli, creamy mash, golden roasties & a side of bubbling cauliflower cheese, finished with rich gravy & our famous Yorkshire puddings

ROASTED BEEF + £2.00 Supplement

ROASTED CHICKEN

ROAST LOIN OF PORK

TRIO OF MEAT + £4.00 Supplement

NUT ROAST (v)

GREEN VEGETABLE GAENG KHIAO WAN (vg)

Steamed pak choi & courgette specially selected traditional Japanese green curry, fluffy Japanese rice infused with coriander & flat bread

NORTH SEA BEER BATTERED COD +£2.00 Supplement

A huge piece of beer battered cod landed at North Shields & homemade Northumbrian chips
Add extra katsu curry sauce for £2.00

CHAR-GRILLED STEAK BURGER

Char-grilled Northumbrian steak burger, Monterrey Jack cheese, lettuce, tomato & our secret recipe relish in a locally baked brioche bun served with homemade chips

STEAK FRITES +£2.00 Supplement

Beaten out & sliced 28-day aged Yorkshire rump steak (served pink), truffle and parmesan fries, au poivre sauce & dressed watercress

OVEN ROAST NORTH SEA COLEY +£2.00 Supplement

Locally landed Coley roasted with fennel & garlic, Lyonnaise potatoes, poached mussels in a pea & garden herb cream

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TO FINISH

APPLE CRUMBLE TART

Homemade warm apple crumble Tart & crème anglaise

BAKED CHEESECAKE

Homemade baked white chocolate & lemon cheesecake

SELECTION OF ICE CREAMS

Assorted dairy ice cream, marshmallows & honeycomb

STICKY TOFFEE PUDDING

+\$1.00 Supplement

Homemade sticky toffee pudding, butterscotch sauce, vanilla pod ice cream & honeycomb

CHEESES OF THE WEEK

+\$2.00 Supplement

Selection of Northumbrian & British cheeses, Northumberland chutney & crisp breads

Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. If you have an allergy, please inform a member of staff and refer to our allergen matrix. We are not liable for anyone who carries an airborne or contact nut allergy. Please keep children with you at all times. Management cannot be responsible for their safety. Thank you.



ZarabandaBingBing

