



For allergy information please ask a member of staff for our
Food Allergen Information Card.

Please note that all of our food is freshly prepared and at peak times
slight delays might be encountered.

A 10% discretionary service charge will appear on your bill and is paid to the staff
but can be taken off at your request



Hot Drinks

Pot of Tea for One £1.95

Pot of Speciality Tea for One £2.05

Including 'Breakfast', 'Earl Grey', 'Decaf', 'Green', 'Blackcurrant', 'Camomile', 'Peppermint' and 'Lemon, Ginger & Ginseng Tea'

	Regular	Large
Fresh Filter Coffee	£1.95	£2.20
Decaf	£2.20	£2.55
Espresso	£1.95	£2.35
Americano	£2.15	£2.55
Cappuccino	£2.45	£2.80
Latte	£2.45	£2.80
Hot Chocolate		£2.85
With Cream and Marshmallows		£2.95
Mocha		£2.95

Add a Flavoured Syrup for 40p!

Cold Drinks

Fresh Orange Juice £2.25

Fresh Apple Juice £2.25

Coca Cola / Diet Coke £2.40

J20 £2.40

Still or Sparkling Mineral Water £1.95

Fruit Shoots £1.50

Fentimans £2.95

Including Victorian Lemonade, Ginger Beer and Dandelion & Burdock

Nastro Azzuro Peroni £3.75

Bottle of Real Ales £4.25

Breakfast

Served until 11.30am

A stack of Belgian Waffles with Berries & Maple Syrup (v) OR with American Bacon & Maple Syrup £4.25

Dry Cured Bacon in White or Brown Bloomer £4.50

Pork and Leek Sausage with Caramelised Onions in White or Brown Bloomer £4.50

Poached or Scrambled Eggs on Toasted Bloomer (v) £3.95

Poached or Scrambled Eggs with Oak Smoked Salmon served on Toasted Bloomer £5.75

English Breakfast – Fried, Poached or Scrambled Egg with 2 Sausages, 2 Rashers of Bacon, Black Pudding, White Pudding, a Flat Cap Mushroom, Beans, Grilled Tomato and White or Brown Toast £7.95

Patisserie

Served all day

Please feel free to come and visit the Patisserie Cabinet - we also offer takeaway for all our Traybakes and Cakes!

Freshly Made Scone with Butter £1.90 & Jam £2.15

Freshly Made Scone with Clotted Cream & Jam £2.55

Scones include Fruit, Cheese and Cherry & Almond

Toasted Tea Cake £1.95

Today's Selection of Homemade Traybakes from £2.75

Today's Selection of Cakes, Tarts & Desserts from £3.75

Artisan Snacks & Sides

Served from 11.30am

Today's Freshly Prepared Soup served with a Crusty Roll £4.75

Slow Roasted Italian Deli Ham, Homemade Tangy Chunky Tomato Chutney in Crusty Artisan Roll £5.75

Farmhouse Mature Cheddar Cheese Savoury in Tomato Focaccia £5.50

Flaked Tuna blended with Lemon Mayo, Cracked Black Pepper & Sea Salt with Cherry Tomatoes and Spring Onions on Warm Ciabatta £5.75

Dry Cured Bacon, Brie and Cranberry Panini £5.95

Vine Tomato, Buffalo Mozzarella and Basil Pesto Panini £5.50

Smoked Salmon, Prawn and Crayfish dressed in Lemon and Dill Mayo Open Sandwich on Malted Rye Bread £6.95

"The Italian" – Italian Chicken, Parma Ham, Pastrami, Sun Blushed Tomatoes and Mozzarella with Watercress and Rocket in Toasted Rosemary and Tomato Focaccia £6.95

"Posh Fish Finger Sandwich"- Fish Goujons in a Coriander and Turmeric Batter, Homemade Ketchup, Mushy Peas and Tartare Sauce in Grilled Bloomer £6.95

Moroccan Lamb and Quinoa Tagine with Mint Yoghurt in Steamed Hirata Flatbread £7.25

Pan Fried Minute Steak and Blagdon Blue in a Lightly Toasted Ciabatta with Pickled Slaw £7.25

Sides

Homemade Thick Cut Chips £1.95

Mixed Leaf Salad £1.95

Selection of Warm Artisan Breads, Olive Oil and Balsamic. £1.95

Homemade Onion Rings. £1.95

Salads

Smoked Mackerel & Crayfish, Bistro Leaf Salad, Dressed Cucumber Shards, Baby Tomatoes, Beetroot, Pickled Fennel and a Dill and Lemon Mayo £6.95

Blagdon Blue, Apple, Pear & Walnut Salad
with a Honey & Mustard Dressing £6.95

Classic Chargrilled Chicken Caesar Salad £6.95

Superfood Salad - Quinoa, Kale, Pumpkin Seeds, Avocado, Roast Baby Carrots and Pomegranate with Lemon & Lime Dressing £6.95

Platters

Northumbrian

Slow Roasted Deli Meats, Mini Homemade Pie, Pork & Apple Scotch Egg, a selection of Cheeses; Northumbrian Smoked, Chevington, Blagdon Blue with Homemade Chutneys & Pickles and Chunky Tiger Bread

£8.50 for One or £15.95 for Two

Sotto Il Mare

Oak Smoked Salmon, Crab & Crayfish Terrine, Smoked Mackerel, Coriander & Turmeric Battered King Prawns, Marinated Calamari & Mussel Meat, Cockles, Aioli, Hollandaise served with a Salad of Rocket & Watercress, Toasted Rye Bread

£ 8.95 for One or £16.95 for Two

Mediterraneo

Serrano Ham, Pastrami, Salami Milano, Rosario Chorizo & Black Eye Pea Frito, Spanish Tortilla, Manchego, Olives, Caper Berries, Sun Blushed Tomatoes, Plumbrillo served with a Rocket Salad and Warmed Focaccia

£8.95 for One or £16.95 for Two

Dalla Terra

Grilled Mediterranean Vegetables, Padron Peppers with Lime & Coriander Quinoa, Caper Berries, Haloumi, Sundried Tomato Hummus, Olive Tapenade, Aioli, Salad of Watercress & Rocket, Warm Pitta Bread

£ 7.95 for One or £14.95 for Two

Signature Lunch Menu

Available individually or
2 courses for £13.95 or 3 courses for £15.95

Small Plates £6.95

Black Pudding, Wholegrain Mustard Mash, Pink Peppercorn Sauce
Prawn and Crayfish Linguine, with a Parmesan Crisp
Padron Peppers stuffed with Lime and Cilantro Quinoa
Goats Cheese and Chorizo Tart, Beet Salad, Balsamic and Raspberry
Vinaigrette

Large Plates £10.95

Baked Chicken Breast with Buffalo Mozzarella, wrapped in Parma
Ham, Garlic and Rosemary Roast Potatoes, Cherry Tomato Cream
Aberdeen Angus Burger topped with Northumberland Smoked
Cheese in a Toasted Brioche Bun, Homemade onion rings, Purple
Slaw, Pickled Cabbage, Tomato Chilli and Apple Relish
Northumberland Fish Pie – Locally Sourced Fish topped with Creamy
Mash and a Cheese Crust, Roasted Roots
Homemade Vegetable Lasagne, Tomato Focaccia, Bistro Leaf Salad

Sweets £4.95

Strawberry Pannacotta with Vanilla Shortbread
Homemade Sticky Toffee Pudding, Rich Caramel Sauce
Chocolate and Hazelnut Marquis with Cappuccino Sauce
Conference Pear Torte, Vanilla Ice Cream, Sugar Glaze

Bubbles

	Glass	Bottle
Prosecco Extra Dry DOC - Favola (Veneto)	£4.50	£22.95
<i>A fresh, fragrant and fruit Prosecco with aromas of pear and apple.</i>		
Rosé Prosecco - Carpenè Malvolti (Veneto)	£4.95	£26.95
<i>Perfumed floral bouquet, full, tangy with rounded fruit and fine bubble produced by the creators of the original Prosecco.</i>		
Grande Cuvée - Champagne Moutard (Champagne)		£39.95
<i>Fine and rich, with a developed nose of butter, almond and brioche. Aged for three years on its fine lees, it has a toasty complexity and a long elegant finish.</i>		
Prestige Rosé - Champagne Moutard (Champagne)		£49.95
<i>Fresh red fruit such as raspberries and wild strawberries evolve towards peppery and spicy aromas</i>		

White Wine

	175ml	250ml	Bottle
Pinot Grigio - Il Casone (Veneto)	£4.50	£5.95	£16.95
<i>Fresh and easy drinking style of Pinot Grigio with clean bitter lemon notes.</i>			
Chenin Blanc - Founders (Western Cape)	£4.50	£5.95	£16.95
<i>Expressive aromas of ripe passion fruit and apples, crisp and refreshing through to a zesty, clean finish.</i>			
Sauvignon Blanc - Faultline (Marlborough)	£4.95	£6.95	£19.95
<i>Typical Marlborough notes of peapods and asparagus with a fresh and herbaceous flavour.</i>			
Chardonnay - Metal Label (South East Australia)			£21.95
<i>Lifted tropical fruit aromas with hints of lime and grapefruit complimented by subtle oak.</i>			
Gavi del Comune di Gavi - San Silvestro (Piedmont)			£25.95
<i>Spicy with a pleasant mineral tone.</i>			
Chablis - Lucien M (Burgundy)			£31.95
<i>Classic & well flavoured Chablis with a delightful squeaky clean finish.</i>			

Rosé Wine

- | | 175ml | 250ml | Bottle |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-------|--------|
| Zinfandel Blush - Sunset Point (Apulia) | £4.50 | £5.95 | £16.95 |
| <i>A medium style rose showing red berry and pink grapefruit aromas complimented by a fruity and smooth flavour.</i> | | | |
| Pinot Grigio Blush - Sacchetto Vini (Veneto) | £4.50 | £5.95 | £16.95 |
| <i>Pale pink in colour, this is a fresh and fruity off-dry rose with a soft finish.</i> | | | |
| Rosé Syrah Vermentino - Chateau de Campuget (Rhône) | £25.95 | | |
| <i>This dry, aromatic rose shows enticing notes of grapefruit with delicate citrus hints, a refreshing palate of elegant red berry fruits and a lifted finish.</i> | | | |

Red Wine

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|------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| Merlot - Foundstone (South East Australia) | £4.50 | £5.95 | £16.95 |
| <i>A softly textured and easy drinking wine with notes of plums and blackberries.</i> | | | |
| Primitivo Salento - Cantina San Marzano (Apulia) | £4.85 | £6.75 | £18.95 |
| <i>Intense aromas of plums and cherries, full of ripe fruit flavours through to a lip smacking finish.</i> | | | |
| Negroamaro Salento - Cantina San Marzano (Apulia) | | | £19.95 |
| <i>A savoury and plummy wine, soft and easy to drink.</i> | | | |
| Rioja - Crianza 'Rivallana' (Spain) | | | £22.95 |
| <i>Savoury and jammy flavours complemented by vanilla notes from oak ageing.</i> | | | |
| Fleurie - Les Grands Cedres (Beaujolais) | | | £30.95 |
| <i>Inviting and typical gamey nose with floral notes and a fresh flavour</i> | | | |
| Malbec - The Apple Doesn't Fall Far From The Tree (Mendoza) | | | £32.95 |
| <i>A complex, rich wine with black fruits, vanilla and chocolate.</i> | | | |

Afternoon Tea

Served from 12 o'clock daily

£23.90 for Two People and £11.95 Per Person thereafter

A Selection of Freshly Made Farmhouse Sandwiches including;

Italian Baked Ham with Country Tomato Chutney

Farmhouse Mature Cheddar Cheese Savoury

Free Range Egg, Watercress & Black Pepper Mayo

Slow Roasted Topside of Beef & Creamed Horseradish

A Freshly Baked Warm Fruit Scone

with Blackmore Clotted Cream & Strawberry Preserve

A Selection of Homemade Mini Desserts created by our pastry chef

including;

Italian Lemon Verbena Cake

Walnut & Sultana Farmhouse Cake

Luxurious Macarons

Decadent Double Chocolate Cake

Zesty Lemon Meringue Tart

Italian Fruit Panna Cotta

Accompanied with your choice of either

a Pot of Speciality Tea or Filter Coffee

Add a Glass of Prosecco with your afternoon tea for

£4.25 Per Person or a Bottle for £22.95!

All Sandwich Fillings and Mini Desserts are subject to change.

All of our Sandwiches are prepared without butter – if you'd prefer Sandwiches with butter please request on ordering

Please be aware that unfortunately we cannot guarantee that any item is either nut or gluten free as they are made in an environment where other items containing either nuts or gluten are produced.