

This Week

Breakfast served 10:00 - 11:30am

Home Smoked Bacon Sandwich or Teesdale Sausage Sandwich £6.00 (GFA)

Vegan Sausage Sandwich with Tomato Chutney £6.00 (V) (VE)

Shakshuka Breakfast Eggs £11.00

lightly spiced tomato and peppers with two baked eggs served with Vinery toasted sourdough (GFI) (V)

Turkish Free-Range Eggs £11.00

garlic yoghurt, poached egg, scented chilli oil, fresh dill, served with Vinery toasted sourdough (V) (GFI)

Smashed Avocado, Poached Butterknowle Free Range Hen's Egg £10.00

Butterknowle free-range eggs on toasted Vinery sourdough, avocado, chilli, rocket leaf
add bacon £3.00

Pesto Heritage Tomatoes, Smashed Avocado £10.00

ripe tomatoes dressed in basil pesto, toasted Vinery rye sourdough, avocado, lime, chilli, rocket (V)(VE)

Poached Egg on Sourdough £8.00

Butterknowle free range Eggs on toasted Vinery sourdough**
add bacon £3.00

Lunch served from Noon

Seasonal Quiche and Frittata

Caramelised onion, ricotta and parmesan filo pastry (V)

Garden Rosemary Roast squash, red onion, kale and fire-roasted pepper frittata (V)(GFI)

Served with dressed Garden Leaf £7.00

Served with three seasonal salads £12.00

Smoked Salmon & Watercress Tagliatelle £10.00

herb crumb, citrus greek extra virgin oil dressing (GFA)

Charred Rosemary Butternut Squash Steak Pasta £10.00

herb crumb, citrus greek extra virgin oil dressing (GFA)(VE)(V)

Homemade Soup of the Day £8.00

served with fresh bread and butter (GFA)(V)

Jacket Potatoes

Estate Long Horn Beef Bolognaisse (GFI) £11.50 | Vegetable Tagine (GFI) £11.50 | Tuna Mayonnaisse (GFI) £11.50 |
Cottage Cheese (GFI) (V) £11.50 | Mature Cheddar Cheese (GFI) (V) £11.50 | Plain with Yorkshire Butter (GFI) £8.00

Artisan Sandwiches £9.00

Croque Monsieur | Beetroot, Carrot, Houmous, Spinach, Coriander Wrap (V)(VE)
Beef Reuben, Salt Beef, Emmental Cheese, Sauerkraut Toastie | Smoked Salmon Bagel

Savory Snacks

Pork Sausage Roll £4.00 | Spinach Cheese Swirls £4.50 | Home Baked Pork Pies £4.50 | Vegan Sausage Roll (V) (VE) £4.00

January Dining Offers

Breakfast Offer | Bacon Sandwich with a Filter Coffee or Tea £8.00

Lunch Offer | Soup, Sandwich with a Filter Coffee or Tea £10.00

Afternoon Offer | Any Tray Bake with a Filter Coffee or Tea £6.00

Children

Baked Jacket Potato with Cheese, Fruit Shoot and Apple (V) £5.95

Children's Lunch Box with a Choice of Ham or Cheese (V) Sandwich £5.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

Cold Drinks

Quench your thirst with our selection of refreshing cold drinks.

Sparkling Drinks Selection	£3.50	Shandy Shack 2.5%	£4.00
Cold Pressed Fruit Juices	£3.50	Moretti Beer 330ml 4.6%	£4.00
Coke	£2.50	Black Sheep 500ml 4.4%	£5.50
Diet Coke	£2.50	Old Mout Cider 500ml 4%	£5.50
Kids Fruit Juices	£2.00	Brewdog Lager	£4.00
Kids Fruit Shoot	£2.00	Pimms No1 & Lemonade 250ml 5.4%	£6.50
Still or Sparkling Water 300ml	£1.50	Brewdog IPA 4.3/4.5%	£5.50
San Pellegrino 330ml	£3.50	Alcohol Free Beer	£4.50
Jimmy Iced Coffee	£3.00		
ChariTea Iced Tea	£3.00		

Hot Drinks

From rich and aromatic coffees like velvety lattes, bold espressos, and creamy cappuccinos to decadent classic hot chocolates

Americano	£3.40	Chai Tea Oat Latte	£4.60
Latte	£4.00	Chai Tea Latte	£4.40
Cappuccino	£4.00	Oat Hot Chocolate with Vegan Cream (DF) (VE)	£4.40
Flat White	£4.25	Babycino	£1.85
Hot Chocolate Deluxe	£4.30	Pupccino Dog Drink	£1.00
Hot Chocolate Plain	£3.80		
Kids Hot Chocolate	£2.50	Caramel Hazelnut Vanilla Seasonal Specials	£0.60
Mocha	£4.30	Sugar Free Syrups	
Tea Pot	£3.55	Almond milk Soya milk Oat milk	£0.60
Speciality Tea	£4.00		
Espresso	£2.25		
Double Espresso	£2.60		
Iced Latte	£4.00		
Iced Americano	£3.00		



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

Wine

Sparkling

Hundred Hills Preamble No 2

An English sparkling wine with rich peach and nectarine aromas
Bottle £72

Ca' del Console Prosecco Extra Dry

A refreshing Italian sparkling wine with fruity and floral aromas
Glass £8, Bottle £31

White

First Fleet Chardonnay

Smooth and creamy with ripe tropical fruit flavours and subtle oak
Glass £6.90, Carafe £22, Bottle £29

Terre del Noce Pinot Grigio delle Dolomiti

Crisp and citrusy, with hints of green apple and pear
Glass £6.90, Carafe £22, Bottle £29

Fiddlehead New Zealand Sauvignon Blanc

Vibrant and zesty with tropical fruit and herbaceous notes
Glass £7.85, Carafe £26, Bottle £33

Rosé

Terre del Noce Pinot Grigio Rosé

Delicate and refreshing with strawberry and citrus flavours
Glass £6.90, Carafe £22, Bottle £29

Red

Mancura Etnia Cabernet/Merlot

Bold and structured with dark fruit, spice, and chocolate undertones
Glass £6, Carafe £25, Bottle £32

Les Templiers Pinot Noir

Elegant and refined, with red berry and cherry aromas
Glass £7.60, Carafe £25, Bottle £32

Norton Lo Tengo Malbec

Full-bodied and robust, with dark fruit and spice flavours
Glass £7.90, Carafe £27, Bottle £34

Available in 125ml Glass, 500ml Carafe or 75cl Bottle

