

# This Week

**Breakfast served 10:00 - 11:30am**

**Home Smoked Bacon Sandwich £6.50 (GFA)(DFA)**

**Vegan Sausage Sandwich with Tomato Chutney £6.50 (V)(VE)(DFA)**

**Chestnut Mushrooms on Toasted Sourdough £11.00 (V)(VE)(GFA)(DF)**  
add a free range fried egg £1.00

**Shakshuka Breakfast Eggs £11.00**

lightly spiced tomato and peppers with two baked eggs served with vinery toasted sourdough (GFA)(V)(DF)

**Turkish Free-Range Eggs £11.00**

garlic yoghurt, poached egg, chilli oil, fresh dill, served with vinery toasted sourdough (V)(GFA)

**Smashed Avocado & Poached Free Range Eggs on Sourdough £11.00**

butterknowle free range eggs & avocado on toasted vinery sourdough with chilli & rocket (V)(DF)(GFA)  
add bacon £3.00

**Pesto Heritage Tomatoes & Smashed Avocado on Sourdough £11.00**

tomatoes dressed in basil pesto & avocado on toasted rye sourdough with lime, chilli & rocket (V)(VE)(GFA)(DF)

**Poached or Fried Eggs on Sourdough £8.00**

butterknowle free range eggs on toasted vinery sourdough (V)(GFA)(DFA)  
add bacon £3.00

**Lunch served from Noon**

**Garden Chive, Marjoram, Ricotta, Parmesan, Parsley & Garlic Filo Pastry Quiche (V)**

**Freshly Cut Chard, Sweet Pea, Sunblush Tomato, Thyme, Chive & Spinach Frittata (V)(GFI)(DF)**

Served with dressed Garden Leaf £8.00

Served with three seasonal salads £12.00

**Estate Venison Ragù (GFA) £10.00**

slow cooked venison ragù, pasta, parmesan with sourdough garlic bread

**Spring Vegetable Ragù (V)(GFA) £10.00**

sauté spring vegetable, passata sauce, pasta, parmesan with sourdough garlic bread

**Homemade Soup of the Day £8.00**

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

**Jacket Potatoes**

Estate Longhorn Beef Bolognaise (GFI)(DFA) £11.50 | Vegetable Tagine (GFI)(VE)(V)(DFA) £11.50

Tuna Mayonnaise (GFI)(DF) £11.50 | Cottage Cheese (GFI)(V) £11.50 | Mature Cheddar Cheese (GFI)(V) £11.50

Plain with Yorkshire Butter (GFI)(V)(DFA) £8.00

**Artisan Sandwiches £9.00**

Beef Reuben, Salt Beef, Emmental Cheese, Sauerkraut, Gherkin & Rocket Bagel

Local Ham & Emmental Cheese with Wholegrain Mustard Mayonnaise Baguette

Teriyaki & Kimchi Mince Toastie with Pickled Ginger, Spinach, Coconut Yoghurt & Coriander (V)(VE)(DF)

Smoked Salmon, Longley Farm Cream Cheese, Spinach, Dill & Lemon Croissant

Chicken Satay, Coconut Yoghurt, Peanut Satay Mayonnaise, Slaw & Mango Chutney (DF)

**Children**

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

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

(V) = Vegetarian (VE) = Vegan (GFI) = Gluten Free Ingredients (GFA) = Gluten Free Available

(GFI) = Gluten Free Ingredients (DF) = Dairy Free (DFA) = Dairy Free Available

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	Larger / Beer 330ml 4.6%	£5.00
Coke	£2.50	Black Sheep 500ml 4.4%	£6.00
Diet Coke	£2.50	Old Mout Cider 500ml 4%	£6.00
Kids Fruit Juices	£2.00	Thatchers Cider Zero	£6.00
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	£6.00
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	Babyccino	£1.85
Hot Chocolate Deluxe	£4.30	Puppuccino Dog Drink	£1.00
Hot Chocolate Plain	£3.80	Caramel   Hazelnut   Vanilla   Seasonal Specials	£0.60
Kids Hot Chocolate	£2.50	Sugar Free Syrups	
Mocha	£4.30	Coconut milk   Soya milk   Oat milk	£0.60
Tea Pot	£3.55		
Speciality Tea	£4.00	<b>Specials</b>	
Espresso	£2.25	White Chocolate Matcha Latte	£5.00
Double Espresso	£2.60	Cinnamon Swirl Latte	£5.00
Iced Latte	£4.00	Iced Red Berry Tea	£4.00
Iced Americano	£3.40	Baileys Latte or Hot Chocolate	£6.80
Matcha Latte	£4.00	Amaretto Latte or Hot Chocolate	£6.80



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# 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 £32

## White

First Fleet Chardonnay

Smooth and creamy with ripe tropical fruit flavours and subtle oak  
Glass £6.90, Carafe £22, Bottle £30

Terre del Noce Pinot Grigio delle Dolomiti

Crisp and citrusy, with hints of green apple and pear  
Glass £6.90, Carafe £22, Bottle £30

Fiddlehead New Zealand Sauvignon Blanc

Vibrant and zesty with tropical fruit and herbaceous notes  
Glass £7.85, Carafe £26, Bottle £34

## Rosé

Terre del Noce Pinot Grigio Rosé

Delicate and refreshing with strawberry and citrus flavours  
Glass £6.90, Carafe £22, Bottle £30

## Red

Mancura Etnia Cabernet/Merlot

Bold and structured with dark fruit, spice, and chocolate undertones  
Glass £6, Carafe £25, Bottle £33

Les Templiers Pinot Noir

Elegant and refined, with red berry and cherry aromas  
Glass £7.60, Carafe £25, Bottle £33

Norton Lo Tengo Malbec

Full-bodied and robust, with dark fruit and spice flavours  
Glass £7.90, Carafe £27, Bottle £35

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

