



THE
VERMONT
HOTEL NEWCASTLE

BAR FOOD
& DRINKS



THE
VERMONT
HOTEL NEWCASTLE

THE REDWOOD WAS CREATED TO WELCOME AND ENTERTAIN NEWCASTLE - FROM THE MOST SAVVY SCOTCH TIPPLERS TO THE HIP AND JUBILANT IMBIBERS IN SEARCH OF SOMETHING A LITTLE DIFFERENT.

‘What Whisky will not cure, there is no cure for.’ Of course, we don’t just pour whisky. Champagne, cocktails, Pimms or coffee...

The extensive menu includes rare wines, classic cocktails, and local Ale’s to commence, compliment or simply conclude an evening of luxury in The Heart of The City.

SANDWICHES & LIGHT BITES

All sandwiches are served with a side salad and a choice of fries or hand cut chips.
ALL GLUTEN FREE ON REQUEST

HOT ROAST SANDWICH OF THE DAY £12

Rich roast gravy

FISH FINGER £16

Baby gem, tartar sauce and mushy peas (844kcal)

RUMP STEAK £16

Cooked to your liking, blue cheese and sweet onions (731kcal)

GRILLED AUBERGINE, BEEF TOMATO AND MOZZARELLA £10

Basil and black olive tapenade (V) (565kcal)

SMASHED CHICKPEA AND AVOCADO £11

Baby spinach and sun blushed tomatoes (VE) (767kcal)

SMALL PLATES

TWICE COOKED CRISPY BELLY PORK

WITH 5 SPICE POWDER AND SOY CARAMEL £9

Pickled ginger and spring onions (GF on request) (456kcal)

SALT AND CHILLI SQUID WITH PLUM DIPPING SAUCE £9

A blend of Szechuan peppercorns and chilli flakes (GF) (261kcal)

ONION AND CARROT BHAJIS £8

Fennel seeds and mango sauce (VE, GF) (278kcal)

MEATY CHAR SIU PORK RIBS £10

Soy caramel and coconut chutney (515kcal)

SALADS

COCONUT CHICKEN SALAD £13

Rice noodles and mango sauce (GF) (450kcal)

HALLOUMI, CARROT AND ORANGE SALAD £12

Bulgur wheat (V) (213kcal)

LENTIL, GREEN BEAN AND POTATO SALAD £11

Light lemon vinaigrette (VE) (225kcal)

CHICKEN CAESAR SALAD £15

Roast chicken, bacon, gem lettuce, Caesar dressing (651kcal)



FLATBREADS

HARISSA SPICED LAMB £16

Feta and pomegranate (804kcal)

BUTTERNUT SQUASH AND GOAT'S CHEESE £14

Kale and pumpkin seeds (V) (379kcal)

BUFFALO MOZZARELLA £12

Basil and cherry tomatoes (V) (380kcal)

SMOKED AUBERGINE AND TOMATO £14

Tahini dressing and toasted sesame seeds (VE) (366kcal)

ANCHOVY AND SWEET PEPPERS £16

Olives, capers and rocket (377kcal)

FIG AND PARMA HAM £15

Rocket and honey (386kcal)

MAIN MEALS

THE REDWOOD BURGER £18

Juicy steak burger with cheese, burger sauce and crispy onions (806kcal)

CRISPY BUTTERMILK CHICKEN BURGER £16

Iceberg lettuce and sriracha mayo (740kcal)

WALNUT AND BROWN RICE BURGER £16

Vegan mayo and gem lettuce (VE) (GF on Request) (641kcal)

BATTERED FISH AND CHIPS £17

Mushy peas, tartar sauce and hand cut chips (1230kcal)

SIDES

HAND CUT CHIPS £4 (VE) (214kcal) TRUFFLE AND PARMESAN FRIES £6

(315kcal)

FRIES £4 (VE) (232kcal)

BREAD AND OLIVES £4 (VE) (332kcal)

Please note a 10% service charge will be added to your bill

Adults need around 2000Kcal a day

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS, VE - VEGAN

If you have any food allergies or intolerances, please inform a member of the team



THE VERMONT AFTERNOON TEA EXPERIENCE

CREAM TEA 9.95

Freshly baked scones, preserves & clotted cream served with your choice of tea, coffee or specialty tea. (670Kcal)

TRADITIONAL AFTERNOON TEA 22.95

A selection of freshly prepared finger sandwiches. Freshly baked scones, preserves, clotted cream, cakes & pastry delights. Served with your choice of tea, coffee or specialty tea. (989Kcal)

Upgrade:

GLASS OF PROSECCO 27.95

CHAMPAGNE AFTERNOON TEA 32.95

Take your Afternoon Tea experience to the next level, enjoy our Traditional Afternoon Tea with the addition of a glass of Laurent Perrier Brut Champagne.

GENTLEMAN'S AFTERNOON TEA 22.95

A rustic platter including Scotch egg, Vermont Burger Slider, a Ploughman's pork pie, selection of cakes & pastry delights. Served with your choice of tea, coffee or specialty tea. (1255Kcal)

PLEASE NOTE:

A 10% service charge will be added to your bill for afternoon tea parties of 4 or more.

Adults need around 2000Kcal a day

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS, V - VEGAN

If you have any food allergies or intolerances, please inform a member of the team



DRINKS

CLASSIC COCKTAILS

CLASSIC MOJITO 10.00

Bacardi Carta Blanca, lime, mint, sugar syrup, soda

COSMOPOLITAN 9.50

Ketel One Citroen, triple sec, lime, sugar syrup, cranberry juice

MARGARITA 10.50

Casamigos Reposado, triple sec, lime, agave syrup

DAIQUIRI 9.50

Bacardi Carta Blanca, lime, sugar syrup available in various flavours

MANHATTAN 9.50

Makers Mark, Belsazar rose, Angostura Bitters served straight with a cherry

OLD FASHIONED 11.00

Haig Club, demerara sugar, Angostura Bitters, orange peel

NEGRONI 10.00

Tanqueray Gin, Campari, belsazar rose

BRAMBLE 10.00

Tanqueray Gin, lemon, sugar syrup, crème de mure

SOURS 10.00

Choice of **DISARONNO/ MIDORI/ MAKERS MARK**
lemon, sugar syrup, egg white

BLOODY MARY 10.00

Ketel One, Tabasco, Worchester sauce, tomato juice, salt, pepper

CLASSIC MARTINI 11.00

Your choice of Tanqueray Gin or Grey Goose Vodka,
served with citrus twist or dirty with an olive

BLACK RASPBERRY MOJITO 9.50

Bacardi Carta Blanca, Chambord, raspberries, lime, mint, sugar syrup, soda

AMARETTO & BLUEBERRY MOJITO 9.50

Amaretto, blueberries, lime, mint, sugar syrup, soda

Please note a 10% service charge will be added to your bill



SIGNATURE COCKTAILS

LONG ISLAND ICED TEA 10.00

Ketel One, Bacardi Carta Blanca, Tanqueray Dry, Casamigo Rep, triple sec topped with lemon, sugar & Pepsi served over ice

LADY SCARLETT 10.00

Southern Comfort, Disaronno, cranberry topped with lemonade over ice

ESPRESSO MARTINI 10.00

Fresh espresso, Absolut Vanilia, Kahlúa, sugar

PORNSTAR MARTINI 10.00

Absolut Vanilla, Passoa, Pineapple Juice & Passion Fruit served with a side of Prosecco

FRENCH MARTINI 10.00

Chambord, Ketel One, Pineapple juice, Grenadine

MANGO & LYCHEE SLING 10.00

Tanqueray Dry, Kwai Fai, mango syrup, lemon, lemonade

CHERRY BOMB 10.00

Midori, Disaronno, lime, cranberry juice

TOBLERONE 10.00

Frangelico, Kahlúa, milk, cream, Honey

SPARKLING COCKTAILS

BELLINI 10.00

Peach liqueur, Prosecco

APEROL SPRITZ 10.00

Aperol, fresh orange, Prosecco over ice

KIR ROYALE 10.00

Prosecco, crème de cassis

FRENCH 75 14.50

Tanqueray Gin, fresh lemon, Laurent Perrier Brut

Please note a 10% service charge will be added to your bill



MOCKTAILS

MANGO & LYCHEE COLLINS

£5.00

Mango & lychee syrup, pineapple juice, orange juice, soda (124Kcal)

NOJITO

£5.00

Non-alcoholic Mojito served in a variety of flavours with lime, sugar syrup, mint (60Kcal)

RASPBERRY & ELDERFLOWER FIZZ

£5.00

Fresh raspberries, mint, elderflower cordial, sugar syrup, soda (54Kcal)

BEER & CIDER

DRAUGHT

HALF PINT

MORETTI

3.10 5.95

PERONI

3.30 6.50

HEINEKEN SILVER

3.00 5.50

LAGUNITAS IPA

3.50 6.75

GUINNESS

3.30 6.50

BOTTLED BEER & CIDER

BOTTLE

PERONI

5.50

HEINEKEN

5.00

CORONA

5.50

NEWCASTLE BROWN ALE

6.50

OLD MOUT

6.50

BUDWEISER

5.30

Please note a 10% service charge will be added to your bill



WINE

WHITE

	175ml	250ml	BOTTLE
CHARDONNAY, LUNA DEL SUR	7.50	9.50	28.00
SAN JUAN - Tropical fruit dominates the palate of this Chardonnay which has just a touch of light oak influence on the finish			

PINOT GRIGIO ORGANIC, VINUVA SICILIANE, ITALY	8.00	10.50	30.00
Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides. However, that is exactly how the grapes in Sicily were grown for this ripe, apple flavoured wine.			

SAUVIGNON BLANC, LEEFIELD STATION MARLBOROUGH, NEW ZEALAND	9.00	11.00	35.00
A deliciously ripe, perfumed nose of lime zest, passionfruit and pink grapefruit gives way to a palate saturated with flavours of exotic citrus and herbs, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.			

RED

MERLOT, SANTA RITA 8KM	7.00	9.00	26.00
VALLE CENTRAL, CHILE - Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak.			

PINOT NOIR, DACIANA BANAT ROMANIA	7.50	9.50	28.00
Black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.			

CHIANTI RESERVA, TENUTE PICCINI TUSCANY, ITALY	8.00	10.00	30.00
Deep ruby red in colour. A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.			

ROSÉ WINE

ROSE, SANTA RITA	7.00	9.00	26.00
VALLE CENTRAL, CHILE - Strawberry, raspberry and citrus on the nose with a fresh palate and a juice finish.			

PINOT GRIGIO ROSATO, BELVINO	7.50	10.00	28.00
ITALY - A delicate pink wine full of fresh, summer-fruit aromas and flavours.			

CHATEAU D'ESCLANS WHISPERING ANGEL ROSE	60.00		
A delicate pink wine full of fresh, summer-fruit aromas and flavours.			

Please note a 10% service charge will be added to your bill



CHAMPAGNE & SPARKLING

CHAMPAGNE

	125ml	BOTTLE
LAURENT PERRIER	18.50	110.00

LAURENT PERRIER ROSE	26.80	160.00
-----------------------------	--------------	---------------

LAURENT PERRIER BLANC DE BLANC	200.00
---------------------------------------	---------------

GRANDE SIECLE BY LAURENT PERRIER	350.00
---	---------------

DOM PERIGNON VINTAGE BRUT	300.00
CHAMPAGNE, FRANCE	
Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.	

PROSECCO

PROSECCO	7.50	35.00
VENETO, ITALY V V G		
The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.		

ROSE PROSECCO	8.00	37.00
ITALY		
Brimming with strawberry, cream and cranberry leads to a refreshing palate laden with subtle raspberry hints.		

Please note a 10% service charge will be added to your bill



SPIRITS

VODKA

	25ml
CIROC	5.30
CIROC FLAVOURS	5.30
KETEL ONE VODKA	5.00
GREY GOOSE	5.40

RUM

BACARDI CARTA BLANCA	4.90
WOODS	4.90
GOSLINGS BLACK SEAL	5.20
SAILOR JERRY	4.90
KRAKEN SPICED RUM	5.20
MORGAN SPICED	5.40
HAVANA 7	5.40

COGNAC

COURVOISIER VS	5.00
HENNESSEY VS	5.00
RÉMY MARTIN VSOP	7.80
RÉMY MARTIN XO	19.20
HENNESSEY XO	19.30

GIN

TANQUERAY	5.00
TANQUERAY 10	5.70
TANQUERAY FLOR DE SEVILLA	5.25
TANQUERAY BLACKCURRANT ROYAL	5.25
TANQUERAY RANGPUR	5.25
GORDONS PINK GIN	4.95
BOMBAY SAPPHIRE GIN	5.20

Please note a 10% service charge will be added to your bill

A wide range of other spirits are available at the bar, Please ask for details



WHISKY SELECTION

SINGLE MALTS

	25ml
JW BLUE	19.95
JW GOLD	9.60
JW BLACK	5.20
GLENFIDDICH 12 YEAR	6.30
GLENFIDDICH 18 YEAR	10.80
GLENMORANGIE	5.80
HIGHLAND PARK 12 YEAR	7.35
LAGAVULIN	9.00
MACALLAN GOLD	6.50
MONKEY SHOULDER	5.25
OBAN 14 YEAR	8.50

BLENDED & BOURBON

JAMESON	4.70
JACK DANIEL'S	4.80
JACK DANIEL'S HONEY	4.90
GENTLEMAN JACK	6.25
WOODFORD RESERVE	6.25
HAIG CLUB	6.25
BULLEIT BOURBON	6.25
BULLEIT RYE	6.25

Please note a 10% service charge will be added to your bill



SOFT DRINKS

	HALF	PINT	BOTTLE
PEPSI MAX	1.65	3.30	
DIET PEPSI	1.65	3.30	
LEMONADE	1.65	3.30	
FRESH APPLE/OJ/CRANBERRY	2.00	4.00	
COKE			3.30
COKE ZERO			3.30
FRANKLIN & SONS TONIC/LIGHT TONIC			2.80
FRANKLIN & SONS MIXERS			2.80
FRANKLIN & SONS SOFT DRINKS			2.80
REDBULL			3.25

TEA

TRADITIONAL BREAKFAST (1Kcal)			3.00
EARL GREY (2Kcal)			3.00
FRUIT TEA (1Kcal)			3.20

COFFEE

ESPRESSO (4Kcal)			2.50
CAFÉ AMERICANO (18Kcal)			3.00
CAPPUCCINO (130Kcal)			3.50
LATTE (168Kcal)			3.50
FLAT WHITE (120Kcal)			3.50
LIQUEUR COFFEE (235Kcal)			10.50

Please note a 10% service charge will be added to your bill





THE
VERMONT
HOTEL NEWCASTLE

VERMONTHOTEL.CO.UK