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BAR FOOD  
&  
DRINKS

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REDWOOD

# LIGHT BITES

*Served daily 10am – 10pm*

## **SOUP OF THE DAY (V,GF) 5.50**

With warm bread roll. Please ask your server for today's soup

## **SOUP & SANDWICH 8.50**

Choose from one of the sandwich selection, served with soup of the day

## **SANDWICH SELECTION 7.00**

All served on White or Dark Rye bloomer with house slaw, mixed salad garnish and crisp tortilla chips. Gluten free bread available on request

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### **PRAWN & AVOCADO WITH MARIE ROSE**

### **BEEF WITH RED ONION & HORSERADISH MAYONNAISE**

### **CHEESE SAVOURY OR CHEESE & PICKLE (V)**

### **TUNA, ROSEMARY & NORTHUMBERLAND CHEESE**

### **HAM, TOMATO AND GRAIN MUSTARD**

### **SMOKED SALMON AND TARTAR SAUCE**

### **CHICK PEA, MINT & YOGHURT (V)**

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## **HOT SANDWICH SELECTION 9.50**

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### **GRILLED MEDITERRANEAN VEGETABLES & HUMMUS**

served on hot toasted Bloomer with house slaw, mixed salad garnish and crisp tortilla chips

### **BEER BATTERED HADDOCK 'FISH FINGER' SANDWICH**

served on a toasted brioche bun with tartar sauce, hand-cut chips, mushy peas & lemon

### **GRILLED PAPRIKA CHICKEN & GUACAMOLE**

served on hot toasted Bloomer with house slaw, mixed salad garnish and crisp tortilla chips

### **PULLED PORK BBQ BRIOCHE**

with house slaw, mixed salad garnish and crisp tortilla chips

### **HOT BEEF STOTTIE**

with watercress, onion gravy and roast potatoes

## **ADD SKINNY FRIES 1.00**

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

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



## HOME COMFORTS

### FISH & CHIPS 14.00

Haddock in Newcastle Brown Ale Batter, chunky chips & mushy peas

### 8OZ VERMONT BURGER 14.00

Streaky bacon, Emmental cheese, BBQ Sauce French fries & house slaw

### CHEESE & HERB OMELETTE (V,GF) 10.00

French fries, house slaw & house salad

### GEORDIE BAKERS FAMOUS STEAK 'N' ALE PIE 13.00

Mash, gravy and vegetables

### CAESAR SALAD 9.00 *Add* CHICKEN 12.00

Baby gem, croutons, anchovies & Caesar dressing topped with poached egg

### CHARCUTERIE PLATTER TO SHARE 16.00

Cured meats & cheese with pickles, breads and dressing

## SIDES / SNACKS

### SEASONED HAND CUT CHIPS 3.00

### SEASONED SKINNY FRIES 3.00

### SEASONED ROASTED POTATOES 3.00

### BOILED NEW POTATOES 3.00

with or without butter

### DRESSED HOUSE SALAD 4.00

with croutons

### SMOKED NORTHUMBERLAND (N,GF) 5.00 CHEESE & CHIVE CROQUETTES

with roast garlic aioli

### PEA & MOZZARELLA ARANCINI (N,GF) 5.00

with lemon mayonnaise

### BOWL OF MIXED OLIVES 3.00

### ARTISAN BREAD 3.00

with sea salted butter or olive oil & balsamic

### DIPS 0.50

aioli / smoked paprika mayonnaise / chipotle mayonnaise / piri piri sauce

- **SOMETHING SWEET?** *please ask your server for the full dessert menu* •



# THE VERMONT AFTERNOON TEA EXPERIENCE

## CREAM TEA 7.95

Freshly baked scones, preserves and clotted cream served with your choice of tea, coffee or specialty tea.

## TRADITIONAL AFTERNOON TEA 19.95

A selection of freshly prepared finger sandwiches. Freshly baked scones, preserves and clotted cream, cakes and pastry delights.

Served with your choice of tea, coffee or specialty tea.

Upgrade:

**GLASS OF HOUSE WINE 23.95 / GLASS OF PROSECCO 24.95**

## CHAMPAGNE AFTERNOON TEA 26.95

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

## GENTLEMAN'S AFTERNOON TEA 19.95

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

Upgrade:

**PINT OF WYLAM ALE 23.95 / PINT OF MORETTI 24.45 / GLENFIDDICH 12YO 25.45**

## CHILDREN'S AFTERNOON TEA 9.95

*Served Saturday, Sunday & School Holiday's in The Bridge Restaurant*

Now the kids can play at being grown up, with our afternoon tea menu dedicated entirely to the little ones. Sandwiches, sweet treats and Milkshakes every child's delight. Children 3 to 12 years.

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

Please note: A 10% discretionary service charge will be added to your bill for afternoon tea parties of 4 or more. Food allergies, intolerances and special dietary requirements. Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff and due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.



# DRINKS



# CLASSIC COCKTAILS

## **MOJITO 7.95**

Bacardi Carta Blanca, sugar, citrus & mint topped with soda

## **COSMOPOLITAN 7.95**

Absolut Citroen, Cointreau, lime & cranberry with a flamed orange twist

## **MARGARITA 7.95**

José Cuervo Reposado, Cointreau, lime & agave syrup

## **DAIQUIRI 7.95**

Bacardi Carta Blanca, lime & sugar  
*Available in a variety of flavours*

## **CLASSIC MARTINI 9.95**

served however you like it: Tanqueray 10 or Belvedere Vodka, perfect or dry, with a citrus twist or dirty with an olive

## **MANHATTAN 9.95**

Makers Mark Bourbon, Martini Rosso & Angostura bitters, served straight up with a cherry

## **OLD FASHIONED 8.95**

Woodford Reserve, demerara sugar, Angostura bitters & orange peel

## **NEGRONI 8.45**

Tanqueray gin, Campari & Martini Rosso

## **SOURS**

your choice of;

**DISARONNO 7.95** | **MIDORI 7.95** | **MAKERS MARK BOURBON 8.45**  
with lemon, sugar & egg white

## **BASIL GRANDE 7.95**

fresh strawberries, basil, Grand Marnier, Chambord & cranberry



# SIGNATURE COCKTAILS

## **LONG ISLAND ICED TEA 8.45**

Grey Goose Vodka, Bacardi Carta Blanca, Bombay Sapphire, José Cuervo Reposado & Cointreau shaken with lemon & sugar. served over ice & Pepsi

## **LADY SCARLETT 7.95**

Southern Comfort, Disaronno amaretto & cranberry are served long over ice and topped up with lemonade

## **ESPRESSO MARTINI 7.95**

fresh espresso shaken hard with Absolut Vanilla, Kahlua & sugar

## **PORNSTAR MARTINI 8.95**

Absolut Vanilla, Passoa and passionfruit are served straight up with a side helping of bubbles

## **RASPBERRY BLONDE 7.95**

fresh raspberries, basil, Bombay Sapphire, Chambord & Martini Rosso shaken with sugar and lemon

## **ROSEMARY & TANGERINE MAI TAI 8.45**

fresh rosemary and tangerine are shaken with Bacardi Ocho, Cointreau, fresh lime and orgeat

# SPARKLING COCKTAILS

## **BELLINI 8.95**

Peach Liqueur is topped off with our finest Italian Prosecco

## **APEROL SPRITZ 8.95**

Aperol & fresh orange stirred over ice and topped with crisp Prosecco

## **KIR ROYALE 13.95**

Veuve Clicquot Yellow Label served with a dash of Crème de Cassis

## **FRENCH 75 13.95**

Brockman's Premium Gin shaken with fresh lemon, finished off with Veuve Clicquot Yellow Label



# MOCKTAILS

## **RASPBERRY & ELDERFLOWER FIZZ 3.95**

fresh raspberries, mint, elderflower and sugar topped with soda

## **BRAMBLE PATCH 3.95**

fresh blackberry and blueberries mixed with citrus, apple juice and cranberry

## **NOJITO 3.95**

non-alcoholic mojito, served in a variety of flavours with lime, mint and sugar

# GIN SERVES

*served as a 50ml measure*

## **BLOOM 9.95**

Fentimans Rose Lemonade with fresh strawberries

## **WARNER EDWARDS RHUBARB 10.95**

Fentimans Premium Tonic with fresh apple and ginger

## **THE BOTANIST 10.95**

Fentimans Elderflower Tonic with fresh lime and mint

## **CHASE GREAT BRITISH GIN 9.95**

Fentimans Premium Tonic with fresh lemon and ginger







# WINE

## WHITE

175ml 250ml BOTTLE

### CHARDONNAY, EL PICADOR

5.60 7.40 22.95

CENTRAL VALLEY, CHILE

A young, fresh Chardonnay with citrus and tropical notes on the nose. The palate is soft and rounded, with a subtle creamy edge and a nice freshness to balance it out.

### CHENIN BLANC, DRAKENSBERG

5.90 8.10 22.95

PAARL, SOUTH AFRICA V VG

Showing the tropical aromas and flavours of pineapple. The palate is light, crisp and dry with a refreshing zestiness and citrus flavours.

### PINOT GRIGIO 2015, VILLA SANDI

7.25 9.70 28.95

VINITO, ITALY

Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.

## RED

### MERLOT, EL PICADOR

5.60 7.40 22.95

CENTRAL VALLEY, CHILE V VG

Hints of smoky plum and damson jam on the nose. A fruity, medium bodied palate with more plum flavours, a chocolately note and a twist of spice.

### PINOT NOIR, LAUTARUL

5.90 8.10 22.95

CREMOLE RECAȘ, ROMANIA

Plenty of red ripe fruits, strawberries and raspberries, fresh and crunchy with hints of spice.

### SHIRAZ, ROOKS LANE

6.10 8.50 23.95

VICTORIA, AUSTRALIA

The nose is all ripe berries, black cherries, vanilla and spice, the sweet fruit flavours rich and juicy, with blueberry and cherry characters and a deft touch of oak, signed off by a nice savoury aftertaste.

## ROSÉ WINE

### CABERNET ROSÉ, EL PICADOR

5.60 7.40 22.95

CENTRAL VALLEY, CHILE

Vibrant pink with refreshing, crisp red berries and summer fruits.

### ZINFANDEL ROSÉ, ANGELS FLIGHT

6.75 9.00 27.00

CALIFORNIA, USA

Light to medium bodies, the full ripe flavours are well balanced with a refreshing mouthfeel and a slight crisp lingering finish.



# CHAMPAGNE & SPARKLING

## CHAMPAGNE

125ml BOTTLE

### VEUVE CLICQUOT YELLOW LABEL BRUT

11.95 75.00

CHAMPAGNE, FRANCE

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

### VEUVE CLICQUOT ROSÉ

105.00

CHAMPAGNE, FRANCE

Coppery-orange colour. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this champagne.

### DOM PERIGNON VINTAGE BRUT

199.00

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 PURE

5.20 32.95

VENETO, ITALY V VG

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.

### PINOT GRIGIO ROSE

5.70 26.95

VETRIANO, ITALY

Refined, elegant and refreshing with aromas of freshly picked strawberries, hints of cream with red fruit nose.



# BEER & CIDER

<b>DRAUGHT</b>	<b>HALF</b>	<b>PINT</b>
HEINEKEN	2.60	5.00
ORCHARD THIEVES	2.60	4.90
BIRRA MORETTI	2.80	5.30
MALTSMITHS IPA	2.70	4.70
GUINNESS	2.70	5.10
VERMONT PALE ALE	2.70	4.90
WYLAM BREWERY GUEST ALE	2.60	4.70

<b>BOTTLED BEER &amp; CIDER</b>	<b>BOTTLE</b>
PERONI	5.00
HEINEKEN	4.90
SOL	4.90
TIGER	4.90
VEDETT EXTRA BLONDE	5.30
NEWCASTLE BROWN ALE	5.00
WYLAM ROCKET ( <i>BEST BITTER</i> )	5.30
BULMERS ORIGINAL	5.50
OLD MOUT	5.50



# SPIRITS

## WHISKEY

JAMESON  
MAKER'S MARK  
JACK DANIEL'S  
WOODFORD RESERVE  
BULLEIT BOURBON  
WILD TURKEY

4.50  
5.10  
4.60  
6.10  
6.10  
4.50

## WHISKY

FAMOUS GROUSE  
JOHNNIE WALKER BLACK LABEL  
LAGAVULIN 16 YEAR OLD  
OBAN 14 YEAR OLD  
MACALLAN GOLD 10 YEAR OLD  
HIGHLAND PARK 12 YEAR OLD

4.60  
5.00  
7.60  
6.60  
6.10  
5.60

## VODKA

FINLANDIA  
ABSOLUT  
ABSOLUT FLAVOURS  
GREY GOOSE  
BELVEDERE  
STOLICHNAYA

4.40  
4.40  
4.60  
5.20  
5.20  
4.70

## GIN

BOMBAY SAPPHIRE  
HENDRICK'S  
TANQUERAY  
BLOOM  
CHASE GREAT BRITISH  
FIFTY POUNDS

4.80  
5.20  
4.70  
5.10  
5.10  
5.10

## RUM

BACARDI CARTA BLANCA  
GOSLINGS BLACK SEAL  
SAILOR JERRY  
MOUNT GAY  
THE KRAKEN

4.40  
5.10  
4.40  
5.10  
5.10

## COGNAC

MARTELL VS  
COURVOISIER VS  
RÉMY MARTIN VSOP  
RÉMY MARTIN XO  
HENNESSEY XO

4.80  
4.80  
7.60  
19.00  
19.00

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



## TEA 3.00 *each*

### TRADITIONAL BREAKFAST

EARL GREY

RED BUSH

ASSAM

LEMON, GINGER & GINSENG

PEPPERMINT

GREEN TEA

CAMOMILE

BERRY & ELDERFLOWER

DECAFFEINATED

## COFFEE

ESPRESSO 2.50

CAFÉ AMERICANO 3.00

CAPPUCCINO 3.50

LATTE 3.50

FLAT WHITE 3.50

CAFÉ MOCHA 3.50

HOT CHOCOLATE 3.50

LIQUOR COFFEE 7.50







THE  
VERMONT  
HOTEL