



BAR FOOD
&
DRINKS

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 & HÖRSERADISH 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)

•
HOT SANDWICH SELECTION 9.50

•
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.

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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

SOUPS

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 CENTRAL VALLEY, CHILE	5.60	7.40	21.95
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 PAARL, SOUTH AFRICA V VG	5.90	8.10	22.95
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 VINITO, ITALY	7.25	9.70	28.95
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 CENTRAL VALLEY, CHILE V VG	5.60	7.40	21.95
Hints of smoky plum and damson jam on the nose. A fruity, medium bodied palate with more plum flavours, a chocolatey note and a twist of spice.			
PINOT NOIR, LAUTARUL CREMOLE RECAȘ, ROMANIA	5.90	8.10	22.95
Plenty of red ripe fruits, strawberries and raspberries, fresh and crunchy with hints of spice.			
SHIRAZ, ROOKS LANE VICTORIA, AUSTRALIA	6.10	8.50	23.95
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 CENTRAL VALLEY, CHILE	5.60	7.40	21.95
Vibrant pink with refreshing, crisp red berries and summer fruits.			
ZINFANDEL ROSÉ, ANGELS FLIGHT CALIFORNIA, USA	6.75	9.00	27.00
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 CHAMPAGNE, FRANCE	11.95	69.00
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 CHAMPAGNE, FRANCE		99.00
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 CHAMPAGNE, FRANCE		199.00
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 VENETO, ITALY V VG	5.20	29.95
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 VETRIANO, ITALY	5.70	26.95
Refined, elegant and refreshing with aromas of freshly picked strawberries, hints of cream with red fruit nose.		



BEER & CIDER

DRAUGHT	HALF	PINT
HEINEKEN	2.50	4.90
ORCHARD THIEVES	2.50	4.80
BIRRA MORETTI	2.70	5.20
MALTSMITHS IPA	2.60	4.60
GUINNESS	2.60	5.00
VERMONT PALE ALE	2.60	4.80
WYLAM BREWERY GUEST ALE	2.50	4.60

BOTTLED BEER & CIDER

	BOTTLE
PERONI	5.00
HEINEKEN	4.80
SOL	4.80
TIGER	4.80
VEDETT EXTRA BLONDE	5.20
NEWCASTLE BROWN ALE	5.00
WYLAM ROCKET (BEST BITTER)	5.20
BULMERS ORIGINAL	5.40
OLD MOUT	5.40

SPIRITS

WHISKEY	WHISKY
JAMESON	4.40 FAMOUS GROUSE 4.50
MAKER'S MARK	5.00 JOHNNIE WALKER BLACK LABEL 4.90
JACK DANIEL'S	4.50 LAGAVULIN 16 YEAR OLD 7.50
WOODFORD RESERVE	6.00 OBAN 14 YEAR OLD 6.50
BULLEIT BOURBON	6.00 MACALLAN GOLD 10 YEAR OLD 6.00
WILD TURKEY	4.40 HIGHLAND PARK 12 YEAR OLD 5.50

VODKA

FINLANDIA	4.30	BOMBAY SAPPHIRE	4.70
ABSOLUT	4.30	HENDRICK'S	5.10
ABSOLUT FLAVOURS	4.50	TANQUERAY	4.60
GREY GOOSE	5.10	BLOOM	5.00
BELVEDERE	5.10	CHASE GREAT BRITISH	5.00
STOLICHNAYA	4.60	FIFTY POUNDS	5.00

GIN

RUM

BACARDI CARTA BLANCA	4.30	MARTELL VS	4.70
GOSLINGS BLACK SEAL	5.00	COURVOISIER VS	4.70
SAILOR JERRY	4.30	RÉMY MARTIN VSOP	7.50
MOUNT GAY	5.00	RÉMY MARTIN XO	19.00
THE KRAKEN	5.00	HENNESSEY XO	19.00

COGNAC

• 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

TEA & COFFEE





THE
VERMONT
HOTEL

VERMONTHOTEL.CO.UK