

ARDALLAN KITCHEN

Holly Hill, Gateshead, NE10 9NQ

www.ardallankitchen.com

BRUNCH

ARDALLAN GRANOLA (V) 7.5
Maple-glazed oats, coconut, apricots, seeds & nuts. Served with Greek yoghurt & fruit compote

SAUSAGE SANDWICH 8
Free range sausages from Charlotte's Butchery, Gosforth. Add a fried egg (£1.50)

VEGGIE SAUSAGE SANDWICH (V) 8
Our own recipe Glamorgan sausages, packed with cheese, herbs & leeks. Add a fried egg (£1.50)

TURKISH EGGS (V) 8
Poached eggs, creamy garlic-yoghurt & Aleppo Pepper oil. Served with our Sourdough toast

SHAKSHOUKA 8.5
Fiery tomato sauce, chorizo & veg, topped with a baked egg. Served with our Sourdough toast

ARDALLAN BREAKFAST SANDWICH 8.5
Bourbon whiskey bacon jam, creamy avocado, confit tomatoes & fried eggs in a soft stottie bun. Add 2x Charlotte's Butchery sausages for £3

CINNAMON FRENCH TOAST (V) 8.5
Buttery brioche scented with vanilla & cinnamon, served with berries & vanilla whipped cream

BLUEBERRY PANCAKE STACK (V) 8.5
Fluffy pancakes made-to-order, topped with blueberry compote & whipped vanilla cream

AVOCADO SOURDOUGH WAFFLE (V) 9
Creamy whipped Avocado, confit tomatoes & pickled red onion. Add crumbled Feta (£1) and/or Poached Egg (£1.50)

BAKED HAM SHANK POTS 10
Tender ham & cubed potato in a cream sauce, topped with cheese. Served with Sourdough toast. Add Fried Egg (£1.50)

SPECIALITY POACHED EGGS 10.5
Our Sourdough Toast & fresh Hollandaise sauce. Choose from eggs Florentine (spinach), eggs Royale (smoked salmon) or eggs Benedict (ham).

SMOKED SALMON SOURDOUGH WAFFLE 11
Slithers of Smoked Salmon, capers, poached eggs, parsley oil & a creme fraiche drizzle

...ON TOAST

JAM/MARMALADE/HONEY... 4
Two slices of own Sourdough toast, served with Organic Acorn Dairy Butter

SCRAMBLED EGGS... (V)... 7
Add smoked Salmon (£1.50) or 2x Charlotte's Butchery Sausages (£3)

AVOCADO... (V) 8
Chilli-flecked avocado & confit tomatoes. Add crumbled Feta (£1) and/or poached egg (£1.50)

WHIPPED FETA... (V) 8.5
Creamy whipped feta cheese, pomegranate seeds, walnuts and a pomegranate molasses

ARDALLAN RAREBIT... (V) 8.5
Made with mature cheddar cheese, Newcastle Brown Ale, Henderson's Relish & English Mustard

LUNCH

CROQUE MONSIEUR SANDWICH 10
Tender flakes of ham shank, Emmental cheese, with béchamel sauce. Add a fried egg (£1.50)

CROQUE MADEMOISELLE (V) 10
Confit tomatoes, basil & Emmental cheese, with béchamel sauce. Add a fried egg (£1.50)

HOMITY PIE (V) 10
A vegetarian tartlet of potatoes, mushrooms and cheese. Served with chutney & salad

SALMON & BROCCOLI QUICHE 10
Smoked Salmon & tender broccoli in a baked creme fraiche custard. Served with crisp salad leaves & juicy tomatoes

HALLOUMI & CHICKPEA SALAD 11
Coriander dressed chickpeas, crisp salad leaves, topped with burnished bronze halloumi

Allergen Information

Our kitchen handles nuts, gluten, & other known allergens. While we take precautions to prevent cross-contamination, we cannot guarantee that our food is allergen-free. If you have a food allergy, please inform your server before placing an order. We will do our best to accommodate your needs. Full allergen & ingredient info is available upon request.

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PUDDINGS	SPAGHETTI-ICE (V) 5 Brymor Vanilla Ice Cream extruded like spaghetti over whipped cream. Berry "bolognaise" is then sprinkled with grated white chocolate "parmesan"	LIGHT BITES	CHEDDAR CHEESE SCONE 3.5 Warmed & served with Organic Acorn Dairy Butter & chutney
	MERINGUE NESTS (V) 6 Homemade meringue nests, adorned with softly whipped vanilla cream and our berry compote		BRIE & CRANBERRY SCONE 3.5 Warmed & served with Organic Acorn Dairy Butter & fruit jam
	BURNT BASQUE CHEESECAKE (V) 6 From the Bay of Biscay to Ardallan - this is our version of the world-famous cheesecake - served with our berry compote.		GLUTEN FREE SCONE 4 Warmed & served with Organic Acorn Dairy Butter & fruit jam
	TARTE AU CITRON (V) 6 Made to a traditional French recipe - sweet pastry tart case filled with a rich & zesty frangipane.		LAVENDER CARROT CAKE 4.5 Inspired by summers in France - fragrant with lavender, honey, almonds & orange
	KNICKERBOCKER GLORY (V) 6.5 Yorkshire-made Brymor Ice Cream, berries, crushed meringues & lashings of whipped cream!		TRIPLE CHOCOLATE BROWNIES 4.5 Rich, dense chocolatey squares of gooey brownie yumminess!
	CINDER TOFFEE SUNDAE (V) 6.5 Chocolate & vanilla Brymor Ice Cream, homemade cinder toffee, chocolate sauce & whipped cream		Allergen Information Our kitchen handles nuts, gluten, & other known allergens. While we take precautions to prevent cross-contamination, we cannot guarantee that our food is allergen-free. If you have a food allergy, please inform your server before placing an order. We will do our best to accommodate your needs. Full allergen & ingredient info is available upon request.