

MENU



BREAKFAST

SERVED UNTIL 11AM

HOT BREAKFAST

BREAKFAST STOTTIE 8.50

A buttered local bakery stottie filled with your choice of 'Birtwistles' smoked streaky bacon or Cumberland sausages, and our house breakfast sauce *710 kcal (bacon), 785 kcal (sausage)*

THE ASTER & THYME VEGGIE BREAKFAST (V) 16.50

Two veggie sausages, scrambled free-range eggs, signature breakfast beans, hand-cut potato wedges, cured tomatoes and artisan sourdough *974 kcal*

THE ASTER & THYME BREAKFAST 18.50

Two Cumberland sausages and two smoked rashers of streaky bacon from 'Birtwistles', scrambled free-range eggs, signature breakfast beans, hand-cut potato wedges, cured tomatoes and artisan sourdough *1330 kcal*

BREAKFAST KIPPERS 14.95

Grilled North Sea kippers, toasted artisan sourdough, capers, butter and fresh herbs *649 kcal*

EGGS

AVOCADO & POACHED EGGS ON TOASTED SOURDOUGH (V) 12.50

Smashed avocado & free-range poached eggs on toasted artisan sourdough, chilli pearls, toasted seeds and micro cress *536 kcal*
Add streaky bacon *73 kcal* **4.00** Add salmon *92 kcal* **4.00**

EGGS FLORENTINE (V) 12.50

Spinach and free-range poached eggs on top of an English muffin, with a classic hollandaise sauce *552 kcal*

EGGS BENEDICT 15.50

Cured ham and poached free-range eggs with hollandaise sauce on toasted English muffins *541 kcal*

EGGS ROYALE 17.50

Scottish smoked salmon and free-range poached eggs on top of an English muffin, with a classic hollandaise sauce *589 kcal*

OAK SMOKED SALMON & SCRAMBLED EGGS 17.50

Oak smoked salmon served with free-range scrambled eggs and artisan sourdough *655 kcal*
Swap to non-gluten containing bread (NGI) *294 kcal*

SWEET POTATO HASH & EGGS (V) (PB) 15.50

Sweet potato hash, two free-range poached eggs, chilli pearls, roasted red peppers and chimichurri *496 kcal*

(V) = VEGETARIAN* (PB) = PLANT-BASED*

(NGI) = NON-GLUTEN CONTAINING INGREDIENTS*

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our Vegetarian, Plant-based and NGI options, as well as important allergen information, to ensure they meet your personal dietary requirements

PANCAKES

PANCAKES & BERRIES (V) 10.95

American style pancakes served with blueberries, raspberries, banana, cream, and chocolate sauce *479 kcal*

BACON PANCAKES 10.95

American style pancakes served with streaky bacon and maple syrup *660 kcal*

LIGHTER BITES

HOUSE GRANOLA, YOGHURT & BERRY BOWL (V) 9.50

Thick Greek Style yoghurt with house cinnamon granola, topped with fresh blueberries, banana, raspberries, toasted seeds and honey *466 kcal*

MAKE BREAKFAST EXTRA SPECIAL

GLASS OF CHAMPAGNE (125ml) from 14.29

ESPRESSO MARTINI 15.00

BLOODY MARY 14.00

PEACH BELLINI 12.00

MIMOSA 12.00

COFFEE

FRESHLY GROUND SEGAFREDO COFFEE

Espresso *6 kcal* 3.50

Double Espresso *12 kcal* 3.85

Americano *26 kcal* 3.85

Café Latte *90 kcal* 4.00

Cappuccino *88 kcal* 4.00

Flat White *101 kcal* 4.00

Hot Chocolate *158 kcal* 4.00

Swap to milk alternative + 50p

TEA

All of our teas are served as a pot for one

English Breakfast *21 kcal*, Earl Grey *21 kcal*
Peppermint *0 kcal*, Chamomile *0 kcal*, Green *0 kcal*
3.50

JUICES

'FOLKINGTON'S' JUICES

Orange Juice, Cloudy Apple Juice,
Tomato Juice, Cranberry Juice, Pineapple Juice,
Elderflower, Pink Lemonade
3.85

ALL DAY MENU

SERVED FROM 11AM

MAINS

PEA & LEEK RISOTTO (V) (P) 14.00

Pea and leek risotto, finished with Italian style cheese and pea shoots 1312 kcal

SLOW COOKED BEEF SHORT RIB 28.00

Classic beef short rib braised in Newcastle Brown Ale, served with rainbow carrots, mashed potato and pea shoots 759 kcal

VEGETABLE TIKKA MASALA (V) 17.95

Vegetable curry served with rice, poppadom, mint yoghurt, tomato coriander slaw and mango chutney, topped with red chilli and micro herbs 781 kcal

Ask your server for NGCI (NG)

CHICKEN TIKKA MASALA 18.95

Chicken curry served with rice, poppadom, mint yoghurt, tomato coriander slaw and mango chutney, topped with red chilli and micro herbs 884 kcal

Ask your server for NGCI (NG)

LASAGNE 18.95

Aberdeen Angus beef lasagne topped with freshly grated parmesan, served with a side of garden salad 756 kcal

Upgrade salad to hand-cut potato wedges 277 kcal 4.00

SEAFOOD MAC 'N' CHEESE 23.00

Classic mac 'n' cheese with crab, salmon and prawns, a Northumberland cheese sauce and crispy Parmesan topping served with garden salad 1000 kcal

BURGERS

THE ASTER & THYME CALI BURGER 18.00

Marinated chicken breast, smoked streaky bacon, avocado, tomato and rocket in a brioche bun, served with hand-cut potato wedges 1094 kcal

Swap to non-gluten containing bun (NG)

THE ASTER & THYME GOURMET BURGER 18.00

'Birtwistle' 100% British beef patty, house burger sauce, crunchy house slaw, Northumberland cheese fondue and crisp salad in a brioche bun served with hand-cut potato wedges 1236 kcal

Add streaky bacon 75 kcal 4.00

THE ASTER & THYME PLANT-BASED BURGER (P) 17.50

Plant-based 'Tindie' patty, beetroot houmous, house slaw, rocket, chipotle jam and pickles in a vegan brioche style bun served with hand-cut potato wedges 995 kcal

SIDES & SNACKS

HAND-CUT POTATO WEDGES (V) (P) 274 kcal 4.00

GARDEN SALAD (P) 41 kcal 4.00

ARTISAN SOURDOUGH & BUTTER (V) 274 kcal 4.25

SPECIALITY PLATES

ARTISAN CHEESE BOARD (V) 16.50

Selection of regional artisan cheeses served with Peter's Yard crispbread, celery, grapes and a fig relish 735 kcal

CHARCUTERIE PLATTER 17.50

Classic charcuterie meat selection with olives, chilli pearls, Peter's Yard crispbread and cornichons 461 kcal

PLOUGHMANS 18.50

Northumberland Cheddar, cured ham, fig relish, Peter's Yard crispbread, artisan sourdough, sun-blushed tomatoes, country pate, cornichons and grapes 877 kcal

CHICKEN SHAWARMA PLATE 18.95

Spicy chicken Shawarma topped with crispy onions, spring onions, coriander with mint yoghurt, beetroot houmous, sweet Roquito peppers and warm Khobez flatbread 586 kcal

OAK SMOKED SALMON PLATTER 21.00

Oak smoked salmon served with capers, lemon, butter and rye bread 497 kcal

Swap to non-gluten containing bread (NG)

SALADS

RAINBOW VEGETABLE SALAD (P) 16.50

Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing 496 kcal

Add marinated chicken breast 104 kcal 4.00

KALE CHICKEN CAESAR SALAD 17.25

Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing 731 kcal

ROASTED SALMON FILLET, GREEN PEA & LENTIL SALAD 19.50

Flakes of lightly roasted salmon fillet, green chickpeas, lentils, rocket and sun blushed tomatoes with a lemon and mint dressing 523 kcal

STEAK & GRAIN SALAD 21.00

Rare roast beef, roasted sweet potato, roast beetroot & red pepper, smashed avocado, grains, chilli pearls and chimichurri 617 kcal

DESSERTS

MINI DESSERT PLATTER (V) 11.00

Decadent hand-crafted daily selection; perfect with a glass of fizz 213 kcal

RICH CHOCOLATE MOUSSE (V) 9.50

Rich double chocolate mousse with a chocolate pencil and fresh raspberries 429 kcal

TIRAMISU (V) 9.50

Classic Tiramisu with a chocolate pencil and fresh raspberries 449 kcal

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LITTLE FLYERS

BREAKFAST

SERVED UNTIL 11AM

CROISSANT WITH BUTTER & PRESERVES (V) 559 kcal **4.50**

LITTLE FLYERS BREAKFAST 5.25

Sausage or bacon with 'Heinz' baked beans and scrambled free-range eggs

487 kcal (bacon (NCG)), 524 kcal (sausage)

Add sourdough & butter 274 kcal **4.25**

SCRAMBLED FREE-RANGE EGGS ON SOURDOUGH BREAD (V) 445 kcal **5.00**

ALL DAY

SERVED AFTER 11AM

MAINS

SAUSAGES, HOME-MADE POTATO WEDGES & 'HEINZ' BAKED BEANS 624 kcal **6.25**

SPAGHETTI BOLOGNESE 289 kcal **6.25**

LITTLE CRUDITÉS & DIPS (V) **6.25**

Carrot and cucumber sticks, tomato wedges and chunks of Northumberland cheese served with houmous, smashed avocado dips and a piece of flatbread 475 kcal

Swap to non-gluten containing bread (NCG)

DESSERTS

TWO SCOOPS OF FARMHOUSE VANILLA ICE CREAM (V) 134 kcal **2.00**

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