



VINEYARD72

WINE - CHEESE - MEATS

TYNEMOUTH
& WHITLEY
BAY

Menu

Starters & Extras

Bar Snacks

Crisps	S: £2.25 / L: £4.95
Spanish Giant Toasted Corn (V)(VE)	£3.95
Fried Broad Beans (V)(VE)	£3.95
Salted Pretzels (V)(VE)	£3.95
Pork Scratchings	£3.95

Appetisers

Hummus (V) (VE) (S) Delicious Fresh Creamy Rustic Hummus Served With Vegetable Crudités or Sour Dough Bread.	£5.95
Box Baked Camembert (N) Baked Camembert With honey & Walnuts served with Pure Knead Toasted sour dough.	£14.95
Yorkshire Nduja Handmade from Iishman Yorkshire, Nduja is a soft Spreadable salami which is seasoned with chilli and paprika served with Toasted Pure Knead sour dough.	£6.95
Fresh Olives (V) (VE)	£4.95
Pâté Please Ask what our Current choices are Served with pure knead toasted ciabatta & rocket.	£4.95
Balsamic onions (V) (VE)	£4.95
Stuffed Red Cherry Peppers (V) Stuffed With Cream Cheese.	£4.95
Dolmades Stuffed Vine Leaves (VE) Stuffed with a Delicious herby rice Mix.	£4.95

Extras

Pure Knead sour Dough Bread Served with Balsamic and extra virgin olive oil.	£4.95
Dipping Oil & Vinegar Barbera Extra virgin olive oil with Del Ami aged Modena balsamic vinegar for dipping.	£1.95
Extra Crackers £3.95 / Gluten free crackers £4.95	

Sharing Boards

Large Sharing Board (serves 2-3) Choose 5 Cheeses and 5 Cured Meats from This Weeks Selection served with Fruit, Pickles,Olives, crackers and bread selection.	£42.95
Cheese Board (serves 1-2) Choose 4 cheeses from our cheese selection, served with fresh & Dried fruit,Olives and a cracker selection.	£22.95
Mixed Sharing Board (serves 2 for grazing) choose 3 meats and 3 cheeses from our selection served with Fruite, pickles, olives crackers and bread selection.	£31.95
Ultimate Sharing Board (serves 2-4) Choose any 14 Items From Our Cheese, Meats or Appetisers Section of the menu it is an ultimate feast! served with olives, pickles, bread, crackers, fresh & Dried Fruit.	£57.95
Charcuterie Board (serves 1-2) Choose 4 Cured Meats from our Current selection, served with bread, oil & balsamic vinegar and scattered with our favourite accompaniments.	£22.95
Vegan Board (V) (VE) Serves 1-2 Vegan Cheese, Hummus, vegetable crudités, olives, balsamic onions, cornichons, vine leaves, fruit & nuts served with crackers and pure knead sour dough bread.	£22.95

'Our Cheese and Meat selection is ever changing so just ask what we have available today!'



Wine & Cheese Flights

*Enjoy three wines (75ml glasses)
expertly paired to a selection of our finest cheeses*

Vineyard 72 White Selection

L Castelli Pinot Grigio Delle Venezie Doc
Faustino Rivero Blanco D.O.C Rioja
Marquis De Goulaine Touraine Sauvignon
£14.95

Vineyard 72 Red Selection

Pinot Noir Vin De France – Patriarche
Le Jardin Merlot
Valle De Ceibo Malbec
£14.95

Vineyard 72 Mixed Selection

Marquis De Goulaine Touraine Sauvignon
L Castelli Pinot Grigio Blush Delle Venezie Doc
Valle De Ceibo Malbec
£14.95

Vineyard 72 Mixed Vegan Selection

Faustino Rivero Blanco D.O.C Rioja
L Castelli Pinot Grigio Rose
Pinot Noir Vin De France – Patriarche
(Served with Vegan Cheese's)
£18.95

Wine Flights of the Moment

Please ask your server for more details on our seasonal specials

White Wine

125ml Glass / 175ml Glass / 250ml Glass / Btl

- 1. Morador Blanco / VEGAN** £19.95
SPAIN
A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well- balanced palate with delicate fruity notes.
- 2. I Castelli Pinot Grigio delle Venezie D.O.C / VEGAN** £5.95 / £6.95 / £7.95 / £22.95
ITALY
Fresh, light minerality, balanced and persistent. Good fruity notes and light aromatics.
- 3. Faustino Rivero Blanco D.O.C Rioja / VEGAN** £6.95 / £7.95 / £8.95 / £25.95
SPAIN
Part of the white Rioja revolution. Very aromatic, with fruity aromas of apples and bananas.
- 4. Sauvignon Marquis de Goulaine** £6.95 / £8.95 / £10.95 / £31.00
LOIRE VALLEY, FRANCE
Pale gold with green highlights develop into a fresh and fine palate of tropical and fresh citrus fruit with a lively, clean length.
Cheese Recommendation: Goat cheese's best friend!
- 5. Domaine De La Baum Chardonnay / VEGAN** £32.00
FRANCE
Stunning synthesis of white peach, pear and citrus fruit on the nose evolve in to a full harmonious palate of succulent stone fruit.
Cheese Recommendation: There is no Comte-petition which Cheese to have with Chardonnay!
- 6. Picpoul De Pinet Foncastel** £28.00
FRANCE
The grapes are harvested by night when they are fully ripe, this is done to protect their aromas and keep the fruit as whole as possible. The result is an aromatic white wine with a bouquet that is fresh with notes of lemon and grapefruit. The palate is ample and crunchy.
- 7. 3 Passo Bianco / ORGANIC + VEGAN** £33.00
ITALY
Fresh, balanced, soft and round with light fruity notes. A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well- balanced palate with delicate fruity notes.
- 8. Sancerre Domaine La Perrière Saget / VEGAN** £42.00
LOIRE VALLEY, FRANCE
Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.

Rosé Wine

125ml Glass / 175ml Glass / 250ml Glass / Btl

- 9. Quinson Provence Rosé** £31.00
PROVENCE, FRANCE
A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.
Cheese Recommendation: "Cheese, Gromit!" Wensleydale and Provence Rose, Wallace's favourite!
- 10. I Castelli Pinot Grigio Rose / VEGAN** £5.95 / £6.95 / £7.95 / £22.95
ITALY, Venezie D.O.C
Slightly mineral, soft and persistent with fruity notes and light aromatics.

Natural Wine Section

Whether you call it 'Natural', 'Naked' or 'Low Intervention' Wine, it has become one of the latest wine trends. Natural wine is nothing new however as this is the way wine was historically made with no additives. The Gulp Hablo wines are the dream of three brothers, Francisco, Javier and Luis Parra to celebrate their home of La Mancha and we have three of their amazing organic and biodynamic wines available in the traditional 1 litre format.

Gulp Hablo Garnacha Organic + Vegan Cassis and raspberry, red fruits and a hint of earthiness on the finish. **£38.00**

Gulp Hablo Verdejo Organic + Vegan Citrus and apple with a slight nuttiness on the finish with a touch of pineapple. **£38.00**

Gulp Hablo Orange Organic + Vegan Citrus peel, apricot, apple, and grapefruit with a bit of pine on the finish. **£45.00**

Red Wine

125ml Glass / 175ml Glass / 250ml Glass / Btl

- 11. Morador Tempranillo / VEGAN** £19.95
SPAIN
A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop in to a fresh palate of berry fruit with a delicate hint of vanilla.
- 12. Le Jardin Merlot / VEGAN** £5.95 / £6.95 / £7.95 / £23.50
FRANCE
A mouthful of red berry fruits, soft and juicy.
- 13. Valle de Ceibo Malbec** £5.75 / £7.75 / £9.75 / £27.50
ARGENTINA
Beautiful ruby colour with aromas of redcurrants, cherries, plums and a hint of spice. A fresh and fruity wine.
Cheese Recommendation: Malbec – turning Cheddar Gorge into Cheddar Gorgeous!
- 14. Pinot Noir Vin de France - Patriarche / VEGAN** £6.95 / £7.95 / £9.95 / £28.50
FRANCE
Trendy grape varietal that has a youthful red colour. The palate is rich and mouth filling with the red fruit aromas carrying through to the finish
Meat Recommendation: Salami, Prosciutto or Chorizo, Pinot Noir alongside is an absolute banger!
- 15. Franschhoek Cellars Bakers Station Shiraz / VEGAN** £27.50
SOUTH AFRICA
A deep plum colour with expressive and fragrant blackberry and pepper spice with juicy and balanced pleasing finesse set against modest oak.
- 16. 3 Passo Rosso / ORGANIC + VEGAN** £31.00
ITALY
Full and round, with notes of ripe red fruit.
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Sparkling & Champagne

- 17. Portaceli Brut Cava / VEGAN** £24.95
SPAIN
Bright pale yellow, perfect integration of the fine bubbles with a soft and delicate texture. Fine and elegant, a fresh cava with toasted notes like coffee with touches of vanilla and honeysuckle. Fruity, rich in aromas such as peach, grapefruit and white flowers (jasmine and elder-flower).
Cheese Recommendation: Brie-lliant with Brie!
- 18. Prosecco Spago DOC Colderove Frizzante / VEGAN** £31.95
ITALY
Typical Prosecco floral notes of apple and acacia honey. Appreciated for its delicate apple taste.
- 19. Prosecco Serenello Extra Dry 20cl Bottle** £7.95
ITALY
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.
- 20. Emotivo Prosecco Rose / VEGAN** £31.95
ITALY
Delicate scents of rose, raspberry and cherry. Delicate fruity bubbles leave a lasting fresh sensation.
- 21. Bollinger Brut Special** £75.00
FRANCE
This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes

Wine's of the Moment
Ask a member of staff for more details

Drinks

Alcohol Free

Erdinger Non/alc	0%	£4.50
Kopparberg Non Alc Mixed Fruit	0%	£4.75
Prosecco Alcohol Free	0%	£6.95
Crodino Non Alcoholic Aperitivo	0%	£5.95
Clear Co Gin / Rhubarb Gin / Rum / Tequilla - <i>All Including Mixers</i>	0%	£4.95

Lager & Cider Bottles

Estrella Damn Daura- <i>Gluten Free</i>	5.4%	£4.95
Lucky Buddha Beer	4.8%	£4.50
Peroni	5.1%	£4.75
Kopparberg Mixed Fruit	4%	£4.75
South West Orchard Raspberry Craft Cider	4%	£4.75
South West Orchards Craft Cider	5%	£5.25

Draught

		Half	Pint
Estrella Damm	4.6%	£2.80	£5.50
Lost Lager - <i>Whitley Bay Only</i>	4.7%	£2.65	£4.50
Beavertown Neck Oil	4.3%	£2.95	£5.70
Guest Ale		£2.95	£5.70
Guinness	4.2%	N/A	£5.50
Cider - <i>Whitley Bay Only</i>		£2.25	£3.95

Soft Drinks

Coca Cola	£2.40
Diet Coca Cola	£2.25
J20 Orange & Passion fruit	£2.50
Schweppes Bitter Lemon	£2.25
Schweppes Soda Water	£2.00
Franklin & Son Rose Lemonade	£2.95
Sparkling Water	£1.95
Still Water	£1.95

Hot Drinks

Luxury Hot Chocolate	£2.70
Americano	£2.50
Latte	£2.50
Flavoured Tea	£2.10
Cappuccino (please see our selection)	£2.50
Espresso	£1.80
Tea	£1.90

Whiskey / Bourbon / Cognac

	25ml
Courvoisier Cognac	£4.95
Glenmorangie 10 Y.o.malt	£5.50
Hennessy Cognac Vs	£6.00
Jack Daniels	£4.25
Monkey Shoulder	£4.95
Southern Comfort	£3.95

Spirits

Gin

	25ml	50ml
Agnes Arber Gin	£4.95	£5.95
Agnes Arber Pineapple Gin	£4.95	£5.95
Agnes Arber Rhubarb Gin	£4.95	£5.95
Newcastle Gin	£4.95	£6.75
Newcastle Pink Gin	£4.95	£6.75
Newcastle Watermelon Gin	£4.95	£6.75
Newcastle Rhubarb Gin	£4.95	£6.75
Brockman's Gin	£4.95	£6.75
Tanqueray Flor De Sevilla	£4.95	£6.25
Tanqueray Gin	£4.50	£5.75
St Mary's Gin	£4.95	£6.50
Lakes Gin	£4.95	£6.75
Lakes Pink Grapfruit Gin	£4.95	£6.75
All Mixers		£1.95

Rum

	25ml	50ml
Old J Dark	£4.00	£6.00
Old J Spiced	£4.00	£6.00
Old J Pineapple	£4.00	£6.00
Old J Silver	£4.00	£6.00
Old J Cherry	£4.00	£6.00
Old J Gold	£4.00	£6.00
Tiki Fire 151 Overproof Rum	£5.95	
Havana Club 3yo	£4.50	£7.00
St Mary's Rum	£4.95	£6.50
Kraken	£4.25	£6.50

Vodka

	25ml	50ml
La French Premium	£4.95	£7.95
Vodka Absolut Vodka	£3.95	£5.95
Lakes Vodka	£4.95	£6.75

Tequila

	25ml
Patron Silver	£3.75
Espolon Blanco Tequila	£4.95
Tequila Rose	£3.75

Liqueurs

	50ml
Amaretto Disaronno	£3.95
Baileys Irish Cream	£3.95
Cointreau	£4.50
Tia Maria	£4.50

VINEYARD
72

Venue Hire

We offer FREE room hire any day of the week including Saturdays and Sundays and our incredible grazing tables are just £14.95 per person!

We can accommodate for up to 20 people in our Tynemouth lounge with 6 extra seats directly outside of the bar. Also, Vineyard72's wine bar is directly next door so both bars can be used if the lounge isn't big enough!

We can also accommodate parties over 40 people in our new restaurant in Whitley Bay! 🍷🍷🍷
Whether it's a birthday, anniversary, graduation, or any other type of celebration, we are happy to host. We can take care of the room dressing or you can decorate yourselves.

Ask a member of staff for more details!

