

VINEYARD72
WINE - CHEESE - MEATS
TYNEMOUTH
& WHITLEY
BAY

Menu

Starters & Extras

Bar Snacks

Spanish Corn -	£4.95
Broad Beans -	£4.95
Salted Pretzels -	£4.95
Thai Rice Crackers -	£4.95
Crisps -	£2.95

Appetisers

Trio of Appetisers - Excludes Camembert & Nduja.	£12.95
Nicolson's Pork Pies with Farmhouse Chutney -	£7.95
Lishman's Nduja - *2 Choices if chosen as part of an Ultimate sharing board	£6.95
Hummus (V) (VE) - Rustic hummus served with vegetable crudité's or sourdough bread.	£5.95
Box Baked Camembert - *2 Choices if chosen as part of an Ultimate sharing board Baked Camembert with honey & walnuts. Served with toasted sourdough.	£15.95
Fresh Olives (V) (VE) -	£4.95
Pâté - Served with toasted sourdough. Ask your server for current choices.	£6.95
Balsamic Onions (V) (VE) -	£4.95
Stuffed Red Cherry Peppers (V) - Stuffed with cream cheese.	£4.95
Dolmades Stuffed Vine Leaves (V) (VE) -	£4.95

Extras

Pure Knead Sourdough Bread - Served with balsamic and extra virgin olive oil.	£4.95
Dipping Oil & Vinegar - Extra virgin olive oil with aged Modena balsamic.	£1.95
Extra Crackers (N) -	£3.95
Gluten Free Crackers (N) -	£4.95

Sharing Boards

Solo Platter - Choose any 3 items from the cheese and meat section. Served with fruit, pickles, olives, crackers and bread.	£22.95
Small Sharing Board - Choose any 4 items from the cheese and meat section. Served with fruit, pickles, olives, crackers and bread.	£27.95
Medium Sharing Board - Choose any 6 items from the cheese and meat section. Served with fruit, pickles, olives, crackers and bread.	£37.95
Large Sharing Board - Choose any 10 items from the cheese and meat section. Served with fruit, pickles, olives, crackers and bread.	£47.95
Ultimate Sharing Board - Choose any 14 items from the cheese, meat or appetisers sections. Served with fruit, pickles, crackers, and bread.	£59.95
Ploughman's Board - Traditional cheddar, crackers, Wiltshire ham, Nicolson's pork pie, pickle, chutney and bread.	£29.95
Vegan or Vegetarian Board (V) (VE) - Includes vegan or vegetarian cheese, hummus, crudité's, olives, crackers and bread.	£29.95

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



Cured Meats

VENISON GREEN PEPPER SALAMI (+£2) —

This venison salami offers a fantastic depth of flavour with a hint of green pepper to balance flavours

CHORIZO —

Traditional Spanish chorizo

ITALIAN MILANO SALAMI —

Milano Salami is the world's most popular salami and is incredibly tender and full of flavour

SALAMI WITH DORSET BLUE CHEESE & SWEET FIG (+£2) —

Made with free range pork, Dorset blue cheese & sweet fig.

LISHMANS FENNEL SALAMI —

Yorkshire fennel salami seasoned with fennel to produce an Italian style salami. Awarded silver at the British charcuterie awards.

SUFFOLK SALAMI WITH RED WINE & CRACKED BLACK PEPPER —

Suffolk salami with red wine & peppercorns

SERRANO HAM GRAN RESERVA —

Serrano Ham is a type of dry-cured Spanish jamon

GUEST MEAT

Please ask your server for today's guest meat.

Soft Cheese

BARON BIGOD BRIE - COWS MILK (P) —

A British creamy, white bloomy rind cheese; handmade with a smooth texture

DELICE DE BOURGOGNE - COWS MILK (UNP) —

Delice de Bourgogne is a cow's milk cheese from the Burgundy region of France. The cheese is rich and creamy due to the cheese making process where cream is added twice to the milk.

SOUMAINTRAIN - COW'S MILK (P) —

Made in the Champagne /Burgundy borders of France, the rind is washed rind in brine to give it a rich creamy full flavor.

CLARA GOATS CHEESE - GOAT'S MILK (V) —

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show. The soft red fruits of a Tuscan rosé make for a dreamy drinks match.

Blue Cheese

DARLING BLUE - COW'S MILK (P) —

Darling Blue is a wonderfully mellow buttery blue cheese with notes of a savoury saltiness reminiscent of Graces home by the sea.

ROQUEFORT - EWES MILK (UNP) —

Roquefort is an exquisite ewes milk blue cheese dating from 1906. This cheese is ripened in the natural caves of Combalou.

COLSTON BASSET STILTON - COWS MILK (P)(V) —

Stilton Blue cheese from the Colston Bassett Dairy is in our opinion, one of the best Stiltons available.



Other Cheese

COASTAL CHEDDAR COWS MILK(V)(P) — Coastal is a unique tasting cheddar, with its rich intense flavour and distinctive crunch.

GJETOST - GOATS & COWS MILK (P) (V) — A caramelised cheese with a medium brown colour, made from goat and cows milk, it is usually sliced very thin in curls. Always a talking point: do you love it or hate it? That's the question.

COMTE - COWS MILK (UNP) — 18month old Comté is a French cheese produced in the Jura Massif region of Eastern France.

CORNISH KERN - COW'S MILK (P) — Cornish Kern is a semi-hard British cheese made in Cornwall by Lynher Dairies. It's a pasteurized cow's milk cheese aged for around 16 months and coated in a distinctive black wax. The texture is smooth and firm.

OAKWOOD SMOKED FARMHOUSE CHEDDAR- COW'S MILK (P) (V) — A west country cheese smoked over natural wood chippings.

KIT CALVERT — COW'S MILK(P) (V) — Old style Wensleydale with a buttery extremely creamy texture.

ROSEMARY SHEEPS MILK CHEESE — SHEEP MILK (P)(V) — Sheep's cheese is covered with rosemary when it is cured for two to three months. Subsequently, it continues with its desired healing process, which is either up to six or up to twelve months. The result is a sheep's cheese with an intense flavour impregnated with the flavour and aroma of rosemary. This cheese is similar in style to Manchego.

INNKEEPERS CHOICE MATURE CHEDDAR WITH PICKLED ONIONS - COWS MILK (P) (V) — A lovely creamy mature cheddar cheese complimented with big chunks of tangy pickled onions and sprinklings of refreshing chives.

BLACKBOMBER WITH SUMMER TRUFFLE -COWS MILK (P)(V) (+£2) — If you love black Bomber cheese and you love truffle you will be blown away by this cheese! A must try.

RED DEVIL - COWS MILK (P)(V) —A richly savoury Red Leicester with a fiery chili kick, this is one of the most popular cheeses from Snowdonia cheese company.

CHARCOAL CHEDDAR - COWS MILK (P) — The original charcoal cheese creamy vintage cheddar.

MANCHEGO - SHEEPS MILK (P) — A Spanish sheep's milk cheese matured for 6 months.

RED STORM - COWS MILK (P)(V) — Red storm is a strong and creamy vintage Red Leicester. This cheese is typically aged for 12 to 21 months creating an intense flavour and refined texture with notes of caramel.

WENSLEYDALE & CRANBERRIES - COWS MILK (P)(V) — Creamy, crumbly & full of flavour Yorkshire Wensleydale cheeses, carefully combined with the delicate fruity succulence of pure, sweet cranberries.

BLACKBOMBER - COWS MILK (P)(V) — The multi-award winning Black Bomber is a modern classic, marrying a deliciously rich flavour with a smooth creaminess.

LINGOLNSHIRE POACHER DOUBLE BARREL (UNP) — Matured for between 2 and 3 years, Double Barrel is selected for its rich, strong, savoury taste. Perfect for people who love their cheese to have a really big flavour.

KEY — (P) Pasteurised (UNP) Unpasteurised (V) Vegetarian (VE) (N) Nuts

