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 – £12.95
Excludes Camembert.

Nicolson's Pork Pies with Farmhouse Chutney – £3.95

Hummus (V) (VE) – £5.95
Rustic hummus served with vegetable crudités or sourdough bread.

Box Baked Camembert (N)– £15.95
*2 Choices if chosen as part of an Ultimate sharing board
Baked Camembert with honey & walnuts.
Served with toasted sourdough.

Fresh Olives (V)(N)(VE) (may contain nuts) – £4.95

Pâté – £6.95
Served with toasted sourdough. Ask your server for current choices.

Balsamic Onions (V) (VE) – £4.95

Stuffed Red Cherry Peppers (V) – £4.95
Stuffed with cream cheese.

Dolmades Stuffed Vine Leaves (V) (VE) – £4.95

Extras

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

Sharing Boards

Solo Platter (N) – £22.95
Choose any 3 items from the cheese and meat section.
Served with fruit, pickles, olives, crackers and bread.

Small Sharing Board (N) – £27.95
Choose any 4 items from the cheese and meat section.
Served with fruit, pickles, olives, crackers and bread.

Medium Sharing Board (N) – £37.95
Choose any 6 items from the cheese and meat section.
Served with fruit, pickles, olives, crackers and bread.

Large Sharing Board (N) – £47.95
Choose any 10 items from the cheese and meat section.
Served with fruit, pickles, olives, crackers and bread.

Ultimate Sharing Board (N) – £59.95
Choose any 14 items from the cheese, meat or appetisers sections. Served with fruit, pickles, crackers, and bread.

Vegan or Vegetarian Board (N) (V) (VE) – £29.95
Includes vegan or vegetarian cheese, hummus, crudités, olives, crackers and bread.

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

Cured Meats

GUEST MEAT
Please ask your server for today's guest meat.

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

THE REAL CURE SLOE & GARLIC WILD VENISON SALAMI (+£2)-
Made using wild British venison, sloe berries, fresh garlic, and a good glug of red wine, this unique salami is smoked over oak chips for 3 days.

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.

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 savouy finish. The darkgrey 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.

BRIE A LA TRUFFLE - COWS MILK (P)(N)(+£2) -
If you're looking for the most decadent, the most luxurious, the most velvety smooth, truffle cheese, well – you've found it! A must try. (may contain nuts)

Blue Cheese

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.

KINGS BLUE - COWS MILK (P)(V) -
Kings blue is a semi soft orange creamy mild blue cheese which has been developed to appeal to satisfy a very wide audience and palate.

Other Cheese

GUEST CHEESE
Please ask your server for today's guest 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) — 18mth old Comté is a French cheese produced in the Jura Massif region of Eastern France.

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 21months 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.

LINCOLNSHIRE POACHER DOUBLE BARREL - COWS MILK (UNP) Unpasteurised — 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 big flavour:

CORNISH YARG - COWS MILK (V)(P)- A Caerphilly-like cheese, wrapped with nettled leaves. It is a fresh, lemony and creamy cheese with a crumbly texture middle.

NORTHUMBERLAND SMOKED - COWS MILK (V)(P) - Slowly oak smoked over 4 days, this pasteurised cow's milk cheese has a delicate yet full flavour.

SPARKENHOE FARMHOUSE RED LEICESTER – COWS MILK (UNP)
Sparkenhoe Red Leicester is a unique English cheese, celebrated for being the only unpasteurised Red Leicester. Crafted using age-old traditions, this cheese is wrapped in muslin cloth and aged for six months on beech shelves. The result is a cheese that's creamy and mellow, with delightful hints of nuttiness, sweetness, and a citrusy finish. Its distinctive deep orange-red hue comes from the natural addition of annatto. As a handmade, artisan product, it may feature naturally occurring blue veins, which are a normal and intrinsic part of this cheese, enhancing its character and flavour. We believe these veins taste wonderful too!

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

VINEYARD72
WINE - CHEESE - MEATS
TYNEMOUTH & WHITLEY BAY

Menu