



BRINKBURN ST
BREWERY, BAR & KITCHEN

BORN
AND BREWED
IN BYKER

THE PEOPLE'S
REPUBLIC OF
BYKER

Brinkburn St Brewery is an independent microbrewery located on Ford Street in the Ouseburn Valley, Byker in the heart of the East End of Newcastle. We have a microbrewery, a taproom with kitchen and an Events Space, all under one roof.

We have a passion for brewing and serving, great-tasting, locally brewed beer and locally sourced food. Our mission is to spread the word about the excellence of local craft beer, to make friends, build a community and bring people together, everyone being equal in the pub.

Brinkburn St Summer 2022 Taproom Food Menu



Brinkburn St Brewery, Bar & Kitchen,
Ford Street, Byker,
Newcastle-On-Tyne, NE6 1LN

Book a table via our website at:

<https://brinkburnbrewery.co.uk/products/book-a-table>

Or alternatively you can call us at the bar on Tel: 0191 338 9039

A LA CARTE MENU

Key: **Ve** = Vegan **Vg** = Vegetarian **GF** = Gluten-Free

SMALL PLATES/STARTERS

ALC1 - Soup of The Day (Ve) Served with fresh homemade bread & butter	£4.50
ALC2 - Gluten-Free Roast Vegetable Quiche (Vg, GF) Served with mixed salad	£6.50
ALC3 - Morcilla Black Pudding Bon Bons With Byker Brown Ale Sauce	£6.50
ALC4 - Pork & Black Pudding Scotch Egg with Byker Brown Ale Sauce	£7.00
ALC5 - Falafel, Tzatziki and Houmous (Ve) With mixed salad and flatbread	£7.50
ALC6 - 3-Way Houmous (Coriander, Roasted Red Pepper and Confit Garlic) (Ve) served with mixed olives and flatbread	£7.50
ALC7 - Moules in a Thai Broth Served with fresh homemade bread (Main Dish £13.00 see ALC12 below)	£7.00

MAINS

ALC8 - Vegan Chilli Con Carne (Ve) served with Jasmine Rice	£9.50
ALC9 - Roasted Butternut Squash and Vegetable Tagine (Ve) served with couscous	£10.50
ACL10 - Vegan Chilli Tacos (3) with Homemade Chips (Ve) frizze lettuce and grated vegan cheddar (Ve)	£10.50
ACL11 - Spiced Greek Lamb Tacos (3) with Homemade Chips Feta sauce and frizze lettuce	£11.50
ALC12 - Moules (Mussels) in a Thai Broth served with fresh homemade bread (starter = £7.00 see ALC7 above)	£13.00
ACL13 - Quayside Blonde Beer-Battered Fish & Chips With homemade, red-skin-on, double fried chips, homemade minted mushy garden peas, pickled cucumber & homemade tartar sauce.	£13.50
AC14 - Gammon Steak with Pineapple and Fried Egg Served with homemade, red-skin-on, double fried chips and a wholegrain mustard sauce.	£13.50
AC15 - Sirloin Steak with homemade, red-skin-on, double fried chips served with a grilled Portabello mushroom and a beef tomato with either a Peppercorn or a Diane Sauce.	£15.50

SIDE SALADS

ACL16 - House Side Salad in a bowl	£4.50
ACL17 - Tomato and Mozzarella Side Salad in a bowl	£5.50
AC18 - Roast Veg & Couscous Side Salad in a bowl	£5.50
AC19 - Greek Side Salad in a bowl	£5.50

DESSERTS

ACL20 - Triple Chocolate Brownie (Gluten Free) With vanilla ice cream (Vg, GF)	£5.00
ACL21 - Sticky Toffee Pudding With vanilla ice cream & hot butterscotch sauce (Vg)	£5.00
ACL22 - Key Lime Pie with Chantilly cream (Vg)	£5.00

Slow Cook Sundays (available 12-7pm on Sundays)

'Our slow-cooked beef, lamb and pork are cooked slowly for 6 hours at a low temperature to break apart the fibres within the meat. The meat is then broken apart and tightly re-formed into our beautifully juicy rolls of 'melt-in-the-mouth', slow-cooked meat. Customers should note, as a result of this process it is not possible to serve our slow-cooked meats 'rare' or 'medium' Our Sunday dinners are served with slow-cooked meat of your choice (or Nut Roast Wellington) with braised red cabbage, Chantilly carrots, pureed swede and carrot mash (not in the Vegan dinner), roast potatoes, broccoli, cauliflower florets, a large Yorkshire pudding (not in the Vegan dinner) and onion gravy.

STARTERS

SCS1 - Soup of The Day (Ve) Served with fresh homemade bread & butter	£4.50
SCS2 - Morcilla Black Pudding Bon Bons With Byker Brown Ale Sauce	£6.50
SCS3 - Chicken Liver Pate With toasted sourdough	£5.50

MAINS

SCS4 - Slow Cooked Beef Featherblade	£13.50
SCS5 - Slow Cooked Lamb Shoulder	£13.50
SCS6 - Slow Cooked Pork Shoulder	£12.50
SCS7 - IPA Beer-brined Chicken Breast	£12.50
SCS8 - Vegetarian Nut Roast Wellington (Vg)	£12.00
SCS9 - Vegan Nut Roast Wellington (Ve) Served with braised red cabbage, Chantilly carrots, pureed swede and carrot vegan mash, hasselback roast potatoes, broccoli, cauliflower florets, a Vegan Yorkshire pudding and onion gravy.	£12.00

Small/Kids portions of all of the above £7.00

SIDE DISHES

SCS10 - Cauliflower Cheese (Vg)	£5.00
SCS11 - Stuffing Balls (Vg)	£4.00

DESSERTS

SCS12 - Triple Chocolate Brownie (Gluten Free) With vanilla ice cream (Vg, GF)	£5.00
SCS13 - Sticky Toffee Pudding With vanilla ice cream & hot butterscotch sauce (Vg)	£5.00
SCS14 - Key Lime Pie With Chantilly cream (Vg)	£5.00
SCS15 - Vegan Chocolate Torte (Ve) Served neat	£4.00
SCS16 - A Trio of Desserts (choose any 3 of desserts, ACL20 to ACL23 to share between in 2 in 1/2 portions)	£12.50

Brinkburn St - Spring 2022 Taproom Menu

BRINKBURN BRUNCH (Available Monday to Saturday 11.00am to 2.00pm)

Full Brunch £9.00

Bacon, Sausage, Egg, Tomatoes, Hash Browns, Beans, Toast

Eggs Benedict £6.50

2 poached eggs, spinach, ham or smoked salmon

Smashed Avocado with Poached Eggs on a Bagel £6.50

Bacon Stottie Sandwich £4.00

+ a fried egg for £1.00

Sausage Stottie Sandwich £4.00

+ a fried egg for £1.00

Poached Eggs on Toast £4.00

Pancakes with Maple Syrup £5.00

HOMEMADE CHUNKY CHIPS (Red-skin-on, double fried) £4.00

Red-skin-on, double-fried chips

TOPPED CHUNKY CHIPS

Feta & Chipotle (Vg) £5.50

Feta Cheese and Chipotle Honey

Hoi Sin (Ve) £5.50

Hoi Sin Sauce, Sesame Seeds and Spring Onions

Hot Sauce (Ve) £5.50

Buffalo Sauce, Crispy Onions, Pink Onions and Jalapenos

Parmesan & Truffle Oil (Vg) £5.50

Brinkburn Burgers

BEEF BURGERS - Our signature beef burgers use locally sourced chuck-steak from Charlotte's Butchery in Gosforth and come as standard in a brioche bun and are served with homemade, red-skin-on, double fried chips. If you would prefer a floury bun please request this when ordering. Upgrade your chips to any of our Topped Chips for £1.50.

SF1 - The Brinkburger £12.50
Gouda, Bacon Jam, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce

SF2 - BBQ Bacon £13.50
Melted Gouda, Bacon Jam, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce

SF3 - The Reuben £13.50
Brined Beef Brisket, Melted Gouda, IPA Honey Mustard, Dill Pickles, Frizze Lettuce

SF4 - The Big Blue £13.50
Melted Stilton, Caramelised Beer Onions, Brinkburn Burger Sauce, Frizze Lettuce

SF5 - The Hot Mess £13.50
IPA Hot Sauce, Triple Cheese, Jalapenos, Crispy Onions, Burger Sauce, Frizze Lettuce

A note to our customers – our burgers are made from fresh chuck steak formed into a patty which is griddled to seal/sear it and is then finished in a hot oven with cheese and other hot toppings. We serve our chuck steak burgers 'medium' as standard with a total cooking time of 15 minutes (as we think this tastes the best) with the inside of the burger still red/pink whilst the outside is seared and brown. If you would prefer a 'well done' burger (cooked brown throughout) then please request this when ordering. This will require around 10 minutes further cooking time

CHICKEN PANKO BURGERS - Our chicken breast burgers are brined in our Ford Street IPA beer and coated in Panko breadcrumbs prior to cooking and come in a brioche or floury bun and are served with homemade, red-skin-on, double fried chips. Upgrade your chips to any of our 3 types of Topped Chips for £1.50.

SF6 - The Chicken Panko £12.50
Frizze Lettuce, Mayo

SF7 - The Far Eastern Chicken Panko £13.50
Frizze Lettuce, Hoi Sin, Spring Onions, Pickled Cucumbers, Mayo

SF8 - The Messy Bird Chicken Panko £13.50
Frizze Lettuce, IPA Hot Sauce, Triple Cheese, Jalapenos

SF9 - The Chipotle Chicken Panko £13.50
Frizze Lettuce, Chipotle Honey, Chipotle Mayo, Crispy Bacon

SF10 - The Napoli Parmo £13.50
Frizze Lettuce, Mozzarella, Neopolitan Pizza Sauce

Brinkburn Plant-Based Burgers with red-skin on chips and vegan and vegetarian 'slaw'

SF11 - Aubergine Parmigiano (Vg) £12.50
Pan fried panko aubergine, mozzarella, frizze lettuce and spicy arrabiata sauce

SF12- The Crispy Tofu (Ve) £12.50
Szechuan tofu patty, frizze Lettuce, Sriracha vegan mayo, vegan slaw (Ve)

Gluten-Free Brinkburn Signature Burgers (GF) served in a GF Bun with red-skin on chips with self-serve house salad and buttermilk 'slaw'

SF13 - Gluten Free Brinkburger (GF) £12.50
Melted Gouda, Bacon Jam, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce in a GF Bun

SF14 - Gluten Free Big Blue Beef Burger (GF) £12.50
Melted Stilton, Caramelised Beer Onions, Brinkburn Burger Sauce, Frizze Lettuce in a GF Bun

SF15 - Gluten Free Hot Mess Beef Burger (GF) £13.50
IPA Hot Sauce, Triple Cheese, Jalapenos, Crispy Onions, Brinkburn Burger Sauce, Frizze Lettuce in a GF Bun

SF16 - Gluten Free Crispy Tofu (Ve, GF) £12.50
Szechuan tofu patty, frizze Lettuce, Sriracha vegan mayo, apple & red cabbage slaw in a GF Bun (Ve)



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