

RESTAURANT A LA CARTE MENU

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

STARTERS & SMALL PLATES

ALC1 - Soup of The Day (Ve) served with fresh homemade bread & butter/vegan alternative	£5.50
ALC2 - Gluten-Free Roast Vegetable Quiche (Vg, GF) Served with mixed salad	£7.50
ALC3 - Morcilla Black Pudding Bon Bons With Byker Brown Ale Sauce	£7.50
ALC4 - Cajun Spiced Mac & Cheese (Vg)	£7.50
ALC5 - Falafel, Tzatziki and Houmous (Ve) With mixed salad and flatbread	£8.00
ALC6 - 3-Way Houmous (Ve) Coriander, Roasted Red Pepper and Confit Garlic - with mixed olives and flatbread (Ve)	£8.00
ALC7 - Pork & Black Pudding Warm Scotch Egg served with Byker Brown Ale Sauce and crispy onions	£8.00
MAINS - A LA CARTE	
ALC8 - Vegan Chilli & Rice (Ve)	£10.50
ALC9 - Roasted Vegetable Flatbread (Ve or Vg) with mozzarella cheese (Vg) or vegan mozzarella cheese (Ve)	£11.50
ALC10 - Spiced Greek Lamb Soft Tacos (3) with Homemade Chips Greek spiced Lamb, Feta sauce and frizze lettuce	£13.50
ALC11 - Beef & Byker Brown Ale Pie with either chips or mash, mushy peas and gravy.	£13.50
ALC12 - Chicken & Leek Pie with either chips or mash, mushy peas and gravy.	£13.50
ALC13 - Roasted Root Vegetable Pie (Ve) with either chips or vegan mash, homemade mushy peas and vegan gravy	£13.00
ALC14 - Who's Ate All The Pies? A Trio of Ramekin-Size Pies (Beef, Chicken & Leek and Vegetable) served with either chips or mash, homemade mushy peas and gravy	£15.50
ALC15 - Slow-cooked Italian Chicken Cacciatore (Hunter's Stew) served with brown rice	£13.50
ALC16 - Sirloin Steak served with red skin-on chips, portobello mushroom, tomato and pepper or Diane sauce	£15.50
ALC17 - Slow Cooked Baby-Back of Ribs served with Corn on the Cob, Coleslaw and Cajun Wedges.	£14.50
ALC18 - Shepherds Pie (Lamb) served with Peas and Gravy	£13.50
ALC19 - Lemon & Thyme Half Roasted Chicken served with Roasted Sweetcorn Salsa & Cajun Wedges	£14.50
ALC20 - Five-Bean Casserole (Ve) served with Pico de Gallo and Guacamole (Ve)	£12.50



BRINKBURN ST!
BREWERY, BAR & KITCHEN

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.

SIDE SALADS

ALC21 - House Salad	£5.00
ALC22 - Tomato and Mozzarella Salad	£6.00
ALC23 - Roast Veg & Couscous Salad	£6.00
ALC24 - Greek Salad	£6.00

DESSERTS

ALC25 - Triple Chocolate Brownie with vanilla ice cream (Vg, GF)	£5.50
ALC26 - Sticky Toffee Pudding with vanilla ice cream & hot butterscotch sauce (Vg)	£5.50
ALC27 - Rhubarb & Blackberry Crumble with vegan custard (Ve)	£5.50
ALC28 - Vegan Chocolate Torte (Ve) served with strawberries	£4.50
ALC29 - Lemon Posset with homemade shortbread	£5.50
ALC30 - A Trio of Desserts 3 smaller portions of our desserts served with Chantilly cream and strawberries (Vg)	£8.00
ALC31 - Warm Chocolate Orange Fondant with homemade shortbread (Vg)	£6.50
ALC32 - White Chocolate & Passionfruit Cheesecake with Passionfruit Couli (Vg)	£6.50

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.

SUNDAY DINNER - STARTERS

SCS1 - Soup of The Day (Ve) Served with fresh homemade bread & butter	£5.50
SCS2 - Morcilla Black Pudding Bon Bons With Byker Brown Ale Sauce	£7.50
SCS3 - Chicken Liver Pate With toasted sourdough	£7.50

SUNDAY DINNER - MAINS

SCS4 - Slow Cooked Beef Featherblade	£14.50
SCS5 - Slow Cooked Lamb Shoulder	£14.50
SCS6 - Slow Cooked Pork Shoulder	£14.00
SCS7 - IPA Beer-brined Chicken Breast	£14.00

All of the above served with braised red cabbage, Chantilly carrots, pureed swede and carrot mash, hasselback roast potatoes, broccoli, cauliflower florets, a large Yorkshire pudding and onion gravy.

SCS8- Vegetarian Nut Roast Wellington (Vg) served with braised red cabbage, Chantilly carrots, pureed swede and carrot mash, hasselback roast potatoes, broccoli, cauliflower florets, a large Yorkshire pudding and onion gravy.	£13.00
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.	£13.00

SCS10 - Small/Kids portions of any of the above dinners are available at £8.00 each.

SUNDAY DINNER - SIDES

SCS11 - Cauliflower Cheese (Vg)	£6.00
SCS12 - Stuffing Balls (Vg)	£5.00

SUNDAY DINNER - DESSERTS

SCS13 - Triple Chocolate Brownie (Gluten Free) With vanilla ice cream (Vg, GF)	£5.50
SCS14 - Sticky Toffee Pudding With vanilla ice cream & hot butterscotch sauce (Vg)	£5.50
SCS15 - SCS15 - Rhubarb & Blackberry Crumble with vegan custard (Ve)	£5.50
SCS16 - Vegan Chocolate Torte (Ve) served with strawberries	£4.50
SCS17 - Lemon Posset with homemade shortbread	£5.50
SCS18 - A Trio of Desserts 3 smaller portions of our desserts served with Chantilly cream and strawberries (Vg)	£8.00
SCS19 - White Chocolate & Strawberry Creme Brulee with homemade shortbread (Vg)	£6.50
SSCS20 - White Chocolate & Passionfruit Cheesecake with Passionfruit Couli (Vg)	£6.50

BRINKBURN ST BREWERY - BURGERS, SLIDERS, BRUNCH & KIDS MENU - SPRING SUMMER MENU 2023

BRINKBURN MINI SLIDER BURGERS served in brioche buns with red-skin on chips and red cabbage buttermilk 'slaw'

BB01 - TRIO OF SLIDERS £15.50
Choose any 3 slider burgers from BB03 to BB20 to make up your trio sliders served with chips & slaw

BB02 - SLIDER SIXIO £29.50
Choose any 6 slider burgers from BB03 to BB20 to make up your 6-slider sharer for 2 served with chips & slaw

BRINKBURN BEEF BURGERS (6) - all served in a brioche bun with red-skin on chips and red cabbage buttermilk 'slaw' GF options available for all beef burgers

BB03 - The Brinkburger £13.50
Gouda, Bacon Jam, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce (GF option available)

BB04 - The BBQ Bacon £14.50
Melted Gouda, Bacon Jam, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce (GF option available)

BB05 - The Big Blue £14.50
Melted Stilton, Caramelised Beer Onions, Brinkburn Burger Sauce, Frizze Lettuce (GF option available)

BB06 - The Hot Mess £14.50
IPA Hot Sauce, Triple Cheese, Jalapenos, Crispy Onions, Burger Sauce, Frizze Lettuce (GF option available)

BB07 - The Reuben £14.50
Beer-brined Brisket, Melted Gouda, IPA Honey Mustard, Dill Pickles, Frizze Lettuce (GF option available)

BB08 - The Jerk Beef Pattie £14.50
Frizze Lettuce, Brinkburn Jerk Sauce, Corn Salsa

A note to our customers - our burgers are made from fresh chuck steak formed into a pattie 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 - all served in a brioche bun with red-skin on chips and red cabbage buttermilk 'slaw'

BB09 - The Chicken Panko £13.50
Mayo, Frizze Lettuce

BB10 - The Far Eastern Chicken Panko £14.50
Hoi Sin Sauce, Spring Onions, Pickled Cucumbers, Mayo, Frizze Lettuce

BB11 - The Messy Bird Chicken Panko £14.50
IPA Hot Sauce, Triple Cheese, Jalapenos, Frizze Lettuce

BB12 - The Chipotle Chicken Panko £14.50
Chipotle Honey, Chipotle Mayo, Crispy Bacon, Frizze Lettuce

BB13 - The Napoli Chicken Panko £14.50
Mozzarella, Neopolitan Pizza Sauce, Frizze Lettuce

BB14 - The Jerk Chicken Panko £14.50
Brinkburn Jerk Sauce, Corn Salsa, Frizze Lettuce



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VEGE BURGERS, PANKO BURGERS, MINI SLIDERS - all served in a brioche bun with red skin-on chips and red cabbage vegan 'slaw'

BB15 - Aubergine Parmigiano (Vg) £13.50
pan fried aubergine, mozzarella, spicy arrabiata sauce and frizze lettuce

BB16 - The Crispy Tofu (Ve) £13.50
Served with Szechuan tofu patty, mixed salad, Sriracha vegan mayo, vegan slaw and frizze lettuce (Ve)

BB17 - The Vegan Brinkburger (Ve) £14.50
Soya Mince Pattie, Vegan Cheese, Brinkburn Burger Sauce, Pink Pickled Onions, Frizze Lettuce (GF option available)

BB18 - The Cajun Mac & Cheese (Vg) £14.50
Soya Mince Pattie with Cajun-spiced macaroni cheese, caramelised beer onions, Frizze Lettuce

BB19 - The Vegetarian Hot Mess (Vg) £14.50
Soya Mince Pattie, Triple Cheese, IPA Hot Sauce, Burger Sauce, Jalapenos, Crispy Onions, Frizze Lettuce (GF option available)

BB20 - The Vegan Jamaican (Ve) £14.50
Soya mince pattie, Brinkburn Jerk Sauce, corn salsa and frizze lettuce (GF option available)

TOPPED CHUNKY CHIPS - red-skin on homemade chips

BB21 - Just Chips (Ve) - chips on their own £5.00

BB22 - Feta and Chipotle (Vg) £6.00
Feta Cheese & Chipotle Honey

BB23 - Hoi Sin (Ve) £6.00
Hoi Sin Sauce, Sesame Seeds & spring onions

BB24 - Hot Sauce (Ve) £6.00
Brinkburn Buffalo Sauce, Crispy Onions, Pink Onions & Jalapenos

BB25 - Parmesan & Truffle (Vg) £6.00
Parmesan Cheese & Truffle Oil

BRINKBURN BRUNCH

BB26 - Brinkburn Full Brunch £10.00
Bacon, Sausage, Egg, Tomatoes, Hash Browns, Beans, Toast

BB27 - Eggs Benedict £7.50
2 poached eggs, spinach, ham or smoked salmon

BB28 - Smashed Avocado with Poached Eggs on a Bagel £7.50

BB29 - Bacon Stottie Sandwich £5.00
+ a fried egg for £1.00

BB30 - Sausage Stottie Sandwich £5.00
+ a fried egg for £1.00

BB31 - Two Poached Eggs on Toast £4.50

BB32 - Stack of Buttermilk Pancakes £6.00
with strawberries and maple syrup

BRINKBAIRN'S KIDS MENU

Our Kids meals are available all week round 12-9pm, including as an alternative to our Kid's Sunday Dinners.

BB33 - Chicken Taco & Chips £7.00

BB34 - Cheeseburger & Chips £7.00

BB35 - Fishfingers & Chips £7.00

BB36 - Vegan Chilli with Rice or Chips £7.00

BB37 - Beefburger & Chips £7.00

BB38 - Sausage & Chips £7.00

BB39 - Beef Chilli with Rice or Chips £7.00

BB40 - Cheese & Tomato Pizza £7.00

Drinks – Lime, Orange or Blackcurrant Cordial – Free glass with each Kids Meal!

DESSERTS

BB41 - Chocolate Brownie (GF) & Ice Cream £3.00

BB42 - Ice Cream Sundae £3.00



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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