

BREAKFAST



MILES FROM NEWCASTLE AIRPORT

GEORDIE BAKERS

4 MILES

GREENCROFT MILK

48 MILES



IMPORTANT DIETARY INFORMATION

Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based (PB)/ Vegetarian (V)

Some of our plant-based/vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our plant-based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI

Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes

Our meat & fish dishes may contain bones.

BREAKFAST

SERVED UNTIL 11AM

HOT BREAKFAST

BREAKFAST STOTTIE 8.50

A buttered local bakery stottie filled with your choice of 'Birtwistles' smoked streaky bacon or Cumberland sausages, and our house breakfast sauce 656 kcal (bacon), 744 kcal (sausage)

AVOCADO & POACHED EGGS ON TOASTED SOURDOUGH (V) 12.50

Smashed avocado & free-range poached eggs on toasted artisan sourdough, chilli pearls, toasted seeds and micro cress 496 kcal

Add streaky bacon 66 kcal 4.00

Add salmon 92 kcal 4.00

OAK SMOKED SALMON & SCRAMBLED EGGS 17.50

Oak smoked salmon served with free-range scrambled eggs and artisan sourdough 655 kcal

THE ASTER & THYME BREAKFAST 18.50

Two Cumberland sausages and two smoked rashers of streaky bacon from 'Birtwistles', scrambled free-range eggs, signature breakfast beans, hand-cut potato wedges, cured tomatoes and artisan sourdough 1176 kcal

Swap to non-gluten containing bread (NGCI) 294 kcal

THE ASTER & THYME VEGGIE BREAKFAST (V) 16.50

Two veggie sausages, scrambled free-range eggs, signature breakfast beans, hand-cut potato wedges, cured tomatoes and artisan sourdough 974 kcal

Swap to non-gluten containing bread (NGCI) 294 kcal

EGGS BENEDICT 15.50

Cured ham and poached free-range eggs with hollandaise sauce on toasted English muffins 541 kcal

BREAKFAST KIPPERS 14.95

Grilled North Sea kippers, toasted artisan sourdough, capers, butter and fresh herbs 596 kcal

SWEET POTATO HASH & EGGS (V) 15.50

Sweet potato hash, two free-range poached eggs, chilli pearls, roasted red peppers and chimichurri 496 kcal

(V) = VEGETARIAN* (PB) = PLANT-BASED*

(NGCI) = NON-GLUTEN CONTAINING INGREDIENTS*

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our Vegetarian, Plant-based and NGCI options, as well as important allergen information, to ensure they meet your personal dietary requirements

LIGHTER BITES

HOUSE GRANOLA, YOGHURT & BERRY BOWL (V) 9.50

Thick Greek Style yoghurt with house cinnamon granola, topped with fresh blueberries, banana, raspberries, toasted seeds and honey 466 kcal

MAKE BREAKFAST EXTRA SPECIAL

GLASS OF CHAMPAGNE (125ml) from 14.29

ESPRESSO MARTINI 15.00

BLOODY MARY 14.00

PEACH BELLINI 12.00

MIMOSA 12.00

COFFEE

FRESHLY GROUND SEGAFREDO COFFEE

Espresso 6 kcal 3.50

Double Espresso 12 kcal 3.85

Americano 26 kcal 3.85

Café Latte 90 kcal 4.00

Cappuccino 88 kcal 4.00

Flat White 101 kcal 4.00

Hot Chocolate 158 kcal 4.00

Swap to milk alternative + 50p

TEA

All of our teas are served as a pot for one

English Breakfast 21 kcal, Earl Grey 21 kcal

Peppermint 0 kcal, Chamomile 0 kcal, Green 0 kcal 3.50

JUICES

'FOLKINGTON'S' JUICES

Orange Juice, Cloudy Apple Juice, Tomato Juice, Cranberry Juice, Pineapple Juice, Elderflower, Pink Lemonade 3.85

MENU



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ALL DAY MENU

SERVED FROM 11AM

MAINS

THE ASTER & THYME CALI BURGER 18.00

Marinated chicken breast, smoked streaky bacon, avocado, tomato and rocket in a brioche bun, served with hand-cut potato wedges *811 kcal*

THE ASTER & THYME GOURMET BURGER 18.00

‘Birtwhistles’ 100% British beef patty, house burger sauce, crunchy house slaw, Northumberland cheese fondue and crisp salad in a brioche bun served with hand-cut potato wedges *961 kcal*

Add streaky bacon *66 kcal* 4.00

THE ASTER & THYME PLANT-BASED BURGER 17.50

Plant-based ‘Tindle’ patty, beetroot houmous, house slaw, rocket, chipotle jam and pickles in a vegan brioche style bun served with hand-cut potato wedges *861 kcal*

SEAFOOD MAC ‘N’ CHEESE 23.00

Classic mac ‘n’ cheese with crab, salmon and prawns, a Northumberland cheese sauce and crispy Parmesan topping served with garden salad *888 kcal*

SLOW COOKED BEEF SHORT RIB 28.00

Classic beef short rib braised in Newcastle Brown Ale, served with rainbow carrots, mashed potato and pea shoots *842 kcal*

PEA & LEEK RISOTTO 14.00

Pea and leek risotto, finished with Italian style cheese and pea shoots *1158 kcal*

SIDES & SNACKS

HAND-CUT POTATO WEDGES *274 kcal* 4.00

GARDEN SALAD *42 kcal* 4.00

LOCAL ARTISAN SOURDOUGH & BUTTER *251 kcal* 4.25

SPECIALITY PLATES

ARTISAN CHEESE BOARD 16.50

Selection of regional artisan cheeses served with Peter’s Yard crispbread, celery, grapes and a fig relish *735 kcal*

CHARCUTERIE PLATTER 17.50

Classic charcuterie meat selection with olives, chilli pearls, Peter’s Yard crispbread and cornichons *461 kcal*

PLOUGHMANS 18.50

Northumberland Cheddar, cured ham, fig relish, Peter’s Yard crispbread, local artisan sourdough, sun-blushed tomatoes, country pate, cornichons and grapes *877 kcal*

OAK SMOKED SALMON PLATTER 21.00

Oak smoked salmon served with capers, lemon, butter and rye bread *497 kcal*

Swap to non-gluten containing bread  *294 kcal*

SALADS

RAINBOW VEGETABLE SALAD 16.50

Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing *496 kcal*
Add marinated chicken breast *94 kcal* 4.00

KALE CHICKEN CAESAR SALAD 17.25

Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing *610 kcal*

ROASTED SALMON FILLET, GREEN PEA & LENTIL SALAD 19.50

Flakes of lightly roasted salmon fillet, green chickpeas, lentils, rocket and sun blushed tomatoes with a lemon and mint dressing *523 kcal*

STEAK & GRAIN SALAD 21.00

Rare roast beef, roasted sweet potato, roast beetroot & red pepper, smashed avocado, grains, chilli pearls and chimichurri *617 kcal*

DESSERTS

MINI DESSERT PLATTER 11.00

Decadent hand-crafted daily selection; perfect with a glass of fizz *213 kcal*

RICH CHOCOLATE MOUSSE 9.50

Rich double chocolate mousse with a chocolate pencil and fresh raspberries *429 kcal*

TIRAMISU 9.50

Classic Tiramisu with a chocolate pencil and fresh raspberries *449 kcal*

Adults need around 2000 kcal a day
* Please read important information on the reverse of this menu relating to our *Vegetarian*, *Plant-based* and *NGCI* options, as well as important *allergen* information, to ensure they meet your personal dietary requirements

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LITTLE FLYERS

BREAKFAST

SERVED UNTIL 11AM

CROISSANT WITH BUTTER & PRESERVES (V) 559 kcal **4.50**

LITTLE FLYERS BREAKFAST 5.25

Sausage or bacon with 'Heinz' baked beans and scrambled free-range eggs

410 kcal (bacon), 524 kcal (sausage)

Add sourdough & butter 251 kcal **4.25**

**SCRAMBLED FREE-RANGE EGGS ON
SOURDOUGH BREAD** (V) 424 kcal **5.00**

ALL DAY

SERVED AFTER 11AM

MAINS

**SAUSAGES, HOME-MADE POTATO WEDGES
& 'HEINZ' BAKED BEANS** 580 kcal **6.25**

SPAGHETTI BOLOGNESE 289 kcal **6.25**

LITTLE CRUDITÉS & DIPS (V) **6.25**

Carrot and cucumber sticks, tomato wedges and chunks of Northumberland cheese served with houmous, smashed avocado dips and a piece of flatbread 475 kcal

DESSERTS

**TWO SCOOPS OF FARMHOUSE
VANILLA ICE CREAM** (V) 217 kcal **2.00**

(V) = VEGETARIAN*

