

ALL DAY MENU

OUR EXPERTS HAVE RECOMMENDED FULL CIRCLE BEERS AS A PERFECT ACCOMPANIMENT, SHOULD YOU CHOOSE TO ADD TO YOUR ORDER.

BREAKFAST

Served until 11am

Bacon Stottie 7.50

Smoked streaky bacon and back bacon in a baked white stottie 621 kcal

Also available with NGCI bread 558 kcal

Sausage Stottie 7.50

Cumberland sausages in a baked white stottie 577 kcal

Cheese & Egg Stottie (V) 7.50

Omelette and cheddar cheese in a baked white stottie 460 kcal

Also available with NGCI bread 397 kcal

Ultimate Stottie 9.50

Cumberland sausage, bacon, omelette and cheddar cheese in a baked white stottie 714 kcal

TAP + BREW

CRAFT BEER + KITCHEN

MAINS

Served from 11am

Beef Dip Stottie 10.95

Sliced beef with gravy in a baked white stottie Served with a side of salted crisps 546 kcal

Cheese & Egg Stottie (V) 8.50

Omelette and cheddar cheese in a baked white stottie Served with a side of salted crisps 626 kcal

Also available with NGCI bread 563 kcal

Ultimate Stottie 10.50

Cumberland sausage, bacon, omelette and cheddar cheese in a baked white stottie Served with a side of salted crisps 880 kcal

Ham & Pease 8.95

Pudding Stottie

Wiltshire ham and pease pudding in a baked white stottie Served with a side of salted crisps 678 kcal

Also available with NGCI bread 646 kcal

Hog Roast Stottie 10.50

Pulled pork with gravy and apple sauce in a baked white stottie Served with a side of salted crisps 724 kcal

(V) = Vegetarian (PB) = Plant-based (NGCI) = No 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

TAP + BREW

CRAFT BEER + KITCHEN

CRAFT BEERS FROM FULL CIRCLE BREWERY

Full Circle Brew Co. is a 3-year-old, multi-award winning brewery based in the heart of Newcastle.

CRAFT BEER FROM THE
FULL CIRCLE BREW CO.

Brewed 10 miles away on the banks of the river Tyne in Newcastle, England.



DRAUGHT

PINT / HALF PINT

Propeller

7.69 / 3.95

Micro Pale | 3.4% | Vegan Friendly
Apricot, Lemon, Stone Fruit

Repeater

7.69 / 3.95

Session IPA | 4.2% | Vegan Friendly
Mosaic Citrus, Piney, Balanced

Hoop (NGCI)

7.69 / 3.95

American Pale Ale | 4.8% | Vegan Friendly
Crisp, Resinous, Refreshing

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. (NGCI) Our NGCI dishes consist of non-gluten containing ingredients only. Please note this does not mean the whole dish is gluten free. 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.