

MAINSTREET SEASONAL MENU

Available
12 noon to 3.30pm



Bread / flatbreads	2.00	Handcured Mainstreet Gravlax with labneh & bread	6.00
Olives from Mainstreet Deli (v / vg / d)	3.00	Country terrine, salad, Mainstreet apple, apricot & pear chutney	6.00
Hummus with pine nuts and pomegranate seeds, served with flatbreads (v / vg / d)	4.00	Mainstreet fishcakes served with seasonal salad	9.50
Ottolenghi's beetroot and feta cheese dip, served with flatbreads (v)	4.00	Quiche – see blackboard	7.00

SOUPS

See our board for seasonal soups
served with
Hunters multi-grain bread
4.50

SANDWICHES

Tombuie smoked cheddar and cucumber relish (v)	5.50
Peelham ham with onion confit	6.00
Inverawe smoked salmon with horseradish cream	6.00

See the board for our choice of MAINSTREET DELI CHEESES & CHARCUTERIE 8.50

Available all day

All our cakes are made by the in-house baking team with scones made daily in our kitchen.

Scones 1.95

Cakes and tarts from 2.80

(v) vegetarian / (vg)vegan / (gf) gluten free / (d) dairy free

(v) vegetarian / (vg) vegan / (gf) gluten free

MAINSTREET WINE / BEER / CIDER

Available

11am to 5pm Tues-Sat

11am to 4pm Sun



BOTTLE

SPARKLING WINES

FRANCE / ALSACE - (v / vg)

Domaine Klur Cremant d'Alsace sans sulphites

NV Pinot Blanc Pinot Auxerrois

dry with heady bouquet of apples and brioche 30.00

SPAIN / PENENDES - (v / vg)

Bodegas Sumarroca Cava Brut Reserva 2015

Parrillada Xarel-lo Macabeo Chardonnay

crisp with fine bubbles and classic brown bread yeasty notes 30.00

ITALY / PIEDMONT - (v / vg)

Tenuta Olim Bauda Moscato d'Asti Frizzante 2016

Centive DOCG Moscato 100%

fine pudding wine refreshingly fragrant sweetness of golden apples and honey 20.00

GLASS / BOTTLE

WHITE WINE

ITALY / SICILY - (v)

Baglio Gibellina Sogno del Sud Grillo

IGT 2016 organic Grillo 100%

fresh well balanced tropical fruits with pleasant oily spice aftertaste 4.50 20.00

PORTUGAL / ALENTEJO - (v / vg)

Santos y Seixo Rotas de Portugal Branco

IGP 2015 Arinto Antão Vaz Verdelho

clean crisp lemony white with bags of ripe tropical fruit and a little oakiness 4.50 20.00

SOUTH AFRICA / ELIM - (v / vg)

Trizanne Signature Wines Sauvignon

Blanc 2017 Sauvignon Blanc 100%

mineral and ripe pear nose with classy freshness and dry but fruity energy 5.00 23.00

BEER & CIDER

Burrow Hill Farmhouse Cider

500ml 5.50

Tempest Brewing Co. Armadillo

660ml 8.00

Tempest Brewing Co. Easy Living Pils

330ml 5.00

GLASS / BOTTLE

ROSE WINE

ITALY / VAL D'AOSTA - (v / vg)

La Cotta di Vigneron Pinot Noir vinified

white DOC 2016 Pinot Noir 100%

rosy hue and dry warm palette with subtle syrup and tannin structure 5.00 23.00

RED WINE

ITALY / SICILY - (v / vg)

Baglio Gibellina Sogno del Sud Merlot

IGT organic 2015 Merlot 100%

ruby red spicy and plummy bramble fruit long finish 4.50 20.00

PORTUGAL / ALENTEJO - (v / vg)

Santos y Seixo Rotas de Portugal Tinto

IGP 2016 Trincadeira Alicante Bouchet

Aragonês Syrah

garnet coloured berries on the nose with silky soft tannins 4.50 20.00

SOUTH AFRICA / ELIM - (v / vg)

Trizanne Signature Wines Syrah Swartland








2015 Syrah grenache

youthfully savoury with hint of black olives and tastes of spices and dark fruit 5.00 23.00

MAINSTREET DRINKS

Available
9am to 5pm Tues-Sat
11am to 4pm Sun



	Americano	2.20
	Latte	2.55
	Flat White	2.65
	Cappuccino	2.55
	Espresso	1.90
	Double Espresso	2.10
	Mocha	2.70

○ Milk ● Milk Froth ● Coffee ● Water ● Cup

ADDITIONS

Extra shot	+ .20
Cream	+ .20
Soy milk	+ .30
Oat milk	+ .30

SUKI TEA

Big leaf, big flavour, ethically sourced from all over the world. With over 37 *Great Taste Awards* the Belfast based company keeps on producing 'tea as it should be'.

BLACK TEA 2.20

Belfast Brew / Earl Grey Blue Flower
Russian Caravan

GREEN TEA Sencha 2.20

HERBAL INFUSION 2.20

Rooibos Citrus / Peppermint / Chamomile
Fruit infusion / Red Berry

DECAF by the Brew Tea Company 2.20

COFFEE

Ouseburn Coffee Company, established in 2012 in Foundry Lane, Newcastle. OCC are a dedicated team, roasting seasonal beans from exclusive microlots to world renowned estates. Foundry No.1 espresso blend, medium roast arabica beans, El Salvador RFA SHG, Brazilian Santos & Lintong from Sumatra.

COLD DRINKS

<i>Fentimans</i> (275ml)	Ginger Beer	2.35
	Cherry Cola	2.35
	Pink Lemonade	2.35

<i>Karma Cola</i> (250ml can)	Karma Cola	2.15
	Lemony	2.15

<i>Bundaberg</i> (375ml)	Ginger Beer	2.55
	Root Beer	2.55

<i>Deeside Mineral Water</i> (250ml)	Still / Sparkling	1.65
<i>(750ml)</i>	Still / Sparkling	2.95

<i>Chegworth Valley</i> (250ml)	Cox & Bramley Apple Juice	2.35
	Apple & Raspberry Juice	2.35

<i>(240ml)</i>	Luscombe Orange Juice	2.75
<i>(250ml)</i>	Big Tom	2.35

Carton of juice, apple or orange	1.35
Glass of milk	1.30

HOT DRINKS

Hot Chocolate	2.70
Spanish Hot Chocolate	2.70