

## SANDWICHES



sandwiches all on wholemeal or  
white bloomer with homemade slaw:

**PASTRAMI £8.00**

dill pickle, black pepper mayonnaise, rocket

**INGOE FARM EGG MAYONNAISE (V) £7.00**

cress

**RARE ROAST BEEF £8.00**

horseradish, plum tomato

**NORTHUMBRIAN SMOKED CHEESE SAVOURY (V) £7.00**

red onion, parsley

**HOME BAKED HAM £7.00**

dijon and honey mustard glaze

**OAK SMOKED SALMON £8.00**

cream cheese and chives

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

## STARTERS



### **HOMEMADE SOUP OF THE DAY £6.00**

warm crusty bread

### **BOCCONCINI MOZZARELLA (V) £8.00**

tomato, olives, pesto, baby leaf

### **SCOTTISH SMOKED SALMON £10.00**

lemon, brown bread and butter

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

## SALADS



Served with artisan bread

### **CHORIZO £13.00**

avocado, egg, baby gem,  
paprika mayonnaise, garlic croutons

### **PARMA HAM £14.00**

asparagus, sun blushed tomatoes, toasted pine nuts

### **GLAZED GOAT'S CHEESE (V) £12.00**

beetroot, rocket, cucumber

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

## MAIN DISHES



### **ITALIAN SAUSAGE RISOTTO £15.00**

parmesan, basil, nduja arancini

### **BEER BATTERED NORTH SEA COD £15.00**

mushy peas, fries, tartare sauce

### **PULLED LAMB SHOULDER £16.00**

rosemary, cheese and potato crust, garlic french beans

### **NORTH ACOMB FARM BEEF BURGER £15.00**

avocado, bacon jam, swiss cheese

### **SPICY NOODLES (V) £14.00**

stir fried vegetables, asian broth,  
egg, spring onions, cucumber

### **CHARGRILLED SIRLOIN OF BEEF (8OZ) £30.00**

grilled tomato, mushroom, fries, peppercorn sauce

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

## DESSERTS



**DARK CHOCOLATE & CLEMENTINE TORTE (V) £7.00**

**HOT STICKY TOFFEE PUDDING £7.00**

toffee sauce

**LOCAL CHEESE AND BISCUITS £10.00**

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

# AFTERNOON TEA



**AFTERNOON TEA SELECTION ALL SERVED  
WITH A POT OF TEA OR COFFEE**  
(available between midday and 4pm)

**CREAM TEA £20.00**  
scones and sweet treats from our pastry chef

**AFTERNOON TEA £25.00**  
sandwiches, scones and sweet treats

**COUNTRY AFTERNOON TEA £27.50**  
a rustic and hearty twist on afternoon tea

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

# SPARKLING WINES & CHAMPAGNES BY THE GLASS



## 1. P ROSECCO NV, 'II CAGGIO' VENETO, ITALY

soft fine bubbles, delicate mousse,  
the perfect aperitif

<b>£9.50</b>	-	<b>£50.00</b>
125ML	175ML	BOTTLE

## 15. HENRIOT BRUT CHAMPAGNE NV, REIMS, FRANCE

pure expression of the great  
champagne terroirs

<b>£16.00</b>	-	<b>£90.00</b>
125ML	175ML	BOTTLE

## 3. NYETIMBER CLASSIC CUVÉE NV, WEST SUSSEX, ENGLAND

crowned 'sparkling wine of the year'  
at the iwsc, and it is english

<b>£17.00</b>	-	<b>£95.00</b>
125ML	175ML	BOTTLE

# SPARKLING ROSÉ WINES BY THE GLASS



## 2. PROSECCO ROSÉ NV, 'II CAGGIO', VENETO, ITALY

lovely pink fizz with a persistent  
creamy foam & a long fruity bouquet

<b>£9.50</b>	-	<b>£50.00</b>
125ML	175ML	BOTTLE

## 4. NYETIMBER ROSE NV, WEST SUSSEX, ENGLAND

evoking long summer days, a textured  
generous rose, with bright red fruits

-	-	<b>£110.00</b>
125ML	175ML	BOTTLE

## 16. HENRIOT BRUT ROSE NV, REIMS, CHAMPAGNE, FRANCE

elegance & intensity in the  
purest henriot style

-	-	<b>£150.00</b>
125ML	175ML	BOTTLE



## WHITE WINES BY THE GLASS



**41. PINOT GRIGIO 2019,  
'II CAGGIO' VENETO, ITALY**

amazing pg, dry, crisp, yet aromatic fruity

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

**42. SAUVIGNON BLANC 2019 'TIERRA ESTRELLAS' 2019,  
VALLE CENTRAL, CHILE (V)**

cracking sauvignon, well balanced  
with juicy ripe citrus fruits

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

**43. CHARDONNAY 2019,  
P SAINT AURIOL, AYS D'OC, FRANCE**

not an oak tree in sight, just lush  
tropical fruit flavours

**£6.50**  
125ML

**£9.00**  
175ML

**£35.00**  
BOTTLE

## WHITE WINES BY THE GLASS



### 44. CHENIN BLANC 2020, 'SIMONSVLEI' 2020, SOUTH AFRICA

classic chenin, aromas of ripe tropical  
fruits & a hint of zesty lemon...

**£7.00**  
125ML

**£9.50**  
175ML

**£35.00**  
BOTTLE

### 38. SAUVIGNON BLANC 2019, 'SHY ALBATROSS' MARLBOROUGH, NZ

Intensely fresh fruit flavours,  
gooseberry fool in a glass...

**£8.00**  
125ML

**£12.00**  
175ML

**£45.00**  
BOTTLE

## RED WINES BY THE GLASS



### **79. MERLOT 2019, 'ESTRELLAS' VALLE CENTRAL, CHILE (V)**

great merlot, combining aromas of black cherries & plums with a hint of chocolate

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

### **76. SHIRAZ 2019, STONEY VALE, SOUTH EAST AUSTRALIA**

dollop of spice, hint of white pepper,  
classic aussie shiraz

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

### **75. AGA TINTO 2018 AZCUNAGA, NAVARRA, SPAIN**

stunning blend of three local grapes, intense wild berries, floral notes, hint of toast, smooth tannins

**£7.50**  
125ML

**£10.50**  
175ML

**£40.00**  
BOTTLE

## RED WINES BY THE GLASS



**83. MALBEC 2019, 'LA GRUPA',  
MENDOZA, ARGENTINA (V)**

velvety smooth well structured red,  
bring on the beef

**£8.00**  
125ML

**£12.00**  
175ML

**£42.00**  
BOTTLE

**84. CHÂTEAU ROC DE SEGUR 2017,  
BORDEAUX, FRANCE**

lightly wood aged wine, dangerously  
smooth black fruits, nicely spiced

**£8.50**  
125ML

**£13.00**  
175ML

**£48.00**  
BOTTLE

## ROSÉ WINES BY THE GLASS



### 110. VINA MARIPOSA ROSADO, NV, OURENSE, SPAIN

easy quaffing, delightfully fresh spanish rose

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

### 111. WHITE ZINFANDEL 2018 'PACIFIC HEIGHTS', CALIFORNIA, USA

sweet refreshing rose, bright aromas of  
strawberries & watermelons

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

### 112. PINOT GRIGIO BLUSH 2019, 'II CAGGIO' VENETO, ITALY

fresh & uplifting, with an abundance of ripe red fruit

**£6.50**  
125ML

**£9.00**  
175ML

**£32.00**  
BOTTLE

### 113. PIQUEPOUL NOIR ROSE 2019, ENSERUNE, FONCALIEU, FRANCE

delicate pale pink, with refreshing acidity, rose petal aromas  
& citrus notes... only 250 acres of this stunning rosé  
are grown in all of france!

**£7.50**  
125ML

**£11.00**  
175ML

**£40.00**  
BOTTLE