

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

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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

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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

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DESSERTS



DARK CHOCOLATE & CLEMENTINE TORTE (V) £7.00

HOT SICKY TOFFEE PUDDING £7.00

toffee sauce

LOCAL CHEESE AND BISCUITS £10.00

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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

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SPARKLING WINES & CHAMPAGNES BY THE GLASS



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

soft fine bubbles, delicate mousse,
the perfect aperitif

£9.50	-	£50.00
125ML	175ML	BOTTLE

15. HENRIOT BRUT CHAMPAGNE NV, REIMS, FRANCE

pure expression of the great
champagne terroirs

£16.00	-	£90.00
125ML	175ML	BOTTLE

3. NYETIMBER CLASSIC CUVÉE NV, WEST SUSSEX, ENGLAND

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

£17.00	-	£95.00
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

£9.50	-	£50.00
125ML	175ML	BOTTLE

4. NYETIMBER ROSE NV, WEST SUSSEX, ENGLAND

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

-	-	£110.00
125ML	175ML	BOTTLE

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

elegance & intensity in the
purest henriot style

-	-	£150.00
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