# **Coffee's & Teas**

Espresso	£1.20
Macchiato	£1.60
Americano	£1.60
Flat White	£1.80
Cappucino	£1.80
Latte	£1.80
Flavoured Latte	£2.00

Caramel, Gingerbread, Amaretto, Toffee Nut, Black Forest & Guest Flavours (Please ask your server for today's choices)

Hot Chocolate	£1.80
Black Forest Chocolate	£2.00
Pot of English Tea	£1.50
Earl Grey	£1.60
Flavoured Tea	£1.60
Chinese green tea	£1.60
Ceremonial Matcha Tea	£3.50



Nikijoja Ltd, Arcot Hall Golf Club, Cramlington, NE23 7QP Company Reg:10402985

Tel: 0191 2362794 ext 4



Arcot Hall Restauraunt



### Breakfast Menu available until Midday

pudding, <b>£5.50</b>
18, <b>£5.50</b>
ausage, <b>£2.75</b>
£3.95
£3.25
£3.50
£3.50
£3.50
£3.95
£3.95
£4.50

Add hand cut chips for 75p

# We are happy to create a toastie or Panini of your choice.

#### Ciabatta and floured baps

Served with hand cut chips or salad	
Hot roast beef and gravy	£5.50
Bacon lettuce and tomato	£4.75
Brie and roasted pepper, with pesto	£5.25
Kettle cooked ham and cheddar	£4.75

#### **Burgers**

All of our premium beef burgers weigh in at a hefty 6oz /170g. They are served in a delicious soft floured bun, with our hand cut chips

The Classic– with our home made burger sauce,

Pickled gherkins and crisp salad leaf	£7.25
Cheeseburger - as the classic, but with a	
slice of Monteray Jack	£7.50
BBQ Bacon and cheese- smothered in smokey BBQ sauce,	
with bacon and cheese	£7.95
The inferno—for those who like it spicy,	
with jalapenos, spicy mayo and siracha,	
with cheese and bacon	£7.95
Vegetable Burger - cheese, tomato, pickled	
gherkin, crisp lettuce and sautéed mushrooms	£7.00

#### **SIDES**

Hand cut chips £2.40 Large chips £3.40 Dressed Mixed Salad £2.40

## Starters & Light Bites

Soup of	the day, served with sliced ciabatta	£4.25
Pate of	the day, served with chutney, salad	
And slic	ced ciabatta	£4.40
Breadeo	d prawns with sweet chilli sauce	£5.50
Chicker	n dippers, with a duo of dips	£5.25
	Please check the blackboards for our	

### SANDWICHES OF THE DAY!

Our main course menu changes daily to ensure that we use only the freshest and best local and international produce available

We are allergy aware. Please let us know of any dietary requirements, and we will assist you in every way possible

We use GM oil in these premises