

**Kids Menu
Available**

**The Social Brunch
Available till 3pm**

**Gluten free Menu
Available**

A Proper Full English Double bacon + double free range 'Block and Bottle' Old Spot sausages, Northumberland free range fried egg (fried, poached or scrambled), hash brown, mushrooms, beans & a door stopper slice of buttered toast 10 ◻◇ Available as vegan, veggie or gluten free

Halloumi and Eggs Crispy slices of fried halloumi + three Northumberland free range poached eggs drizzled with our house made herb oils, mushrooms, wilted spinach & Bakehouse buttered sourdough 11 ◻

A Nice Bit of Hash Big pile of our home fried potatoes in a spice and herb seasoning, mushrooms. our avo, corn & black bean guacamole, topped with our smokey tomato sauce, crunchy peppers, coriander with mature cheddar or vegan cheese. 10 ◻◇

Meet our Suppliers



If you crane your neck slightly, you can literally see our Doddington Cuddy's Cave Cheese in the counter of Moz's lovely local Cheesemongers just down the road
#smallbusiness
#shoplocal

**Julio Geordio's Eggs Rancheros
Mexican Roots but with a Northern
Accent**

Chunks of potatoes fried with crispy 'Block and Bottle' free range smoked streaky bacon, topped with three Northumberland free range fried eggs, Block and Bottle cured free range Nduja Sausage, Doddington Cuddy's Cave cheese, our own black bean, corn & avo guacamole & salsa 14 ◻◇

We love this dish because it stands for all our core beliefs Not only is each element free range but also bought from one of our small business friends based right here on our North East door step

**Meet Our
Suppliers**



The fabulous Alex delivers much of our meat from their award winning Heaton based shop, less than a mile from our café
#smallbusiness
#shoplocal

USA Crispy fried bacon, free range 'Block and Bottle' Old Spot sausages, hash browns and American pancakes drizzled with maple syrup 12

Shakshuka Three Northumberland free range eggs in a smokey tomato, spinach & paprika sauce topped with feta + coriander + chopped red pepper & Bakehouse sour dough toast 11 ◻◇
Add 2 Block & Bottle free range sausages 3

Pancakes Thick homemade pancakes with either a choice of: 2 pancakes 9 3 pancakes 12
Thick creamy Greek Yoghurt, dark red berries and a good drizzle of honey and homemade raspberry coulis
OR Scoops of vanilla ice cream, salted caramel sauce and chunks of fudge pieces

***Want to pimp up your sarnie or breakfast? No problem!** Block and Bottle Sausage 1.5; bacon, fried, poached or scrambled egg 1.4; hash brown 1.3; mushrooms, beans 1; plant based bacon 1.1; plant based sausage 1.5; fried haloumi 3; buttered brown or white toast 2.5; buttered sour dough 3; maple, honey 1.3; jam 1

A bit about us! For those of you who don't know us, we are Jo & Gez. This small independent café has been our home for the last 20 years. We are passionate about working with small, independent local businesses, just like us. You may have previously known us as Cafebar One – it's still us!
We are open 7 days a week 9am-5pm and until 7pm on a Thursday, Friday and Saturday.

We are now available for evening private hire! Ask us for more details

ALLERGENS: If you have a food allergy, intolerance or coeliac disease, please speak to a member of staff before ordering. Certain dishes can be made
PLANT BASED ◻ GLUTEN FREE ◻ DAIRY FREE ◇ where you see the symbol so let us know your requirements so we can adapt the dishes accordingly

The Lighter Brunch Available till 3pm

Breakfast Sarnies Served in thick slices of freshly toasted bakehouse bread.

Fried crispy bacon sarnie 4.5 ◯

Fried crispy bacon & free range Northumberland
Egg sarnie 5.5 ◯

Free range Block and bottle Old Spot sausage
sarnie 6 ◯

Plant based Cumberland style vegan sausage
sarnie 4.5 ◻◇

Plant based 'This isn't bacon' rashers
sarnie 4.5 ◻◇

Plant based Cumberland style vegan sausage &
'This isn't bacon' rashers sarnie 6 ◻◇

Hashie Box

3 freshly fried crispy hash browns, seasoned with a
touch of salt. Ideal side for any breakfast 3.5 ◻◇

Eggs Benny Two poached Northumberland free range eggs on top
of a thick slice of Bakehouse sourdough, topped with Hollandaise
with either **crispy bacon** or **Halloumi (+.5)** 9 ◯

Granola breakfast bowl Our home made crunchy
cinnamon granola on a bowl of thick and creamy Greek
yoghurt with dark berries and big drizzle of sweet honey
and raspberry coulis 7

Porridge With dark red berries, thick and creamy Greek
yoghurt and honey or banana, maple and homemade
cinnamon granola. 6.5

Fruity toasted Bakehouse tea cake 4

Add strawberry jam, raspberry jam or marmalade 1



Meet our Suppliers

Not far from Gibside National Trust, live
the flocks of Free range hens that
provide the eggs that go into our
breakfasts and homemade cakes. This
farm has been run by the same family
for four generations so they certain
know a thing or two about how to keep
happy hens
#smallbusiness #shoplocal

Warm homemade Cinnabun

Our take on a stone cold American classic. A soft doughy bun layered with a super sweet cinnamon
filling and topped with a cream cheese frosting 4

Made inhouse by both our main man Gez and our lovely Wik (they are quite competitive over whose are the
best!). The process of making our much loved cinnabuns isn't a short one. Kneading, proving, kneading again
and finally rolling out before adding that all important sweet buttery cinnamon mixture before rolling and baking
them right here in the cafe.

If you catch your visit just right, you can catch a waft of them baking in the kitchen.

Meet our Suppliers



Based in Killingworth, the lovely Chris delivers all
our fresh fruit and vegetables from the markets
straight to our back door. He does this all with a
smile in exchange for a bacon sarnie and a latte
(with a 'surprise me' syrup).
#smallbusiness #shoplocal

Meet our Suppliers



Based in Gateshead, Victoria and her team deliver
to us every morning from their Artisan wholesale
bakery. They've been baking for over 40 years,
which is why all our bread tastes so good
#smallbusiness #shoplocal

The Afternoon Social and Beyond (from 11.30am)

Rice Bowls

Chilli - Homemade **beef or vegan chilli**, organic black rice, roasted padron peppers, mixed salad leaves, homemade naked slaw, sweetcorn and black bean guacamole, chopped limes topped with chipotle mayo, served with our own homemade cornbread 10 ◻ ◊

Lebanese - choose from marinated boneless fried **chicken thighs, halloumi** or **cauliflower schwarma** with organic black rice, beetroot houmous, roasted padron peppers, carrot and orange salad, topped with a yogurt, honey and za'atr dressing with toasted flatbread 10 ◻ ◊

Homemade Burgers

Our own homemade quarter pounders are made with free range beef from block and bottle beef, served on a toasted brioche bun with french fries and slaw

The Classic Social Burger just a great quality beef patty, with relish, tomatoes & mixed leaves, served with french fries and slaw 10 ◻ ◊

The BBQ Burger topped with dry cured smoked block and bottle streaky bacon, hash brown, melted cheese & bbq sauce served with french fries and slaw 12 ◻ ◊

The Chicken Parm breaded chicken breast, topped with melted cheese, cornichons & tomato & chilli relish, served with french fries and slaw 10 ◻ ◊

Burritos A baked tortilla with cajun seasoned organic black rice, beans, corn, melted cheese, salsa and sour cream. Choose either homemade **beef** or **plant based chilli, haloumi** or **cajun chicken**. 10 ◻ ◊

Gyros

Choose either **fried halloumi**, or **chicken** in our spice marinade, served in a soft flatbread with salad, houmous, tomato and chilli relish, mint yogurt and fries 10 ◻ ◊

Loaded Fries A big pile of crispy fries topped with either **beef** or **plant based chilli** or warm **Cajun seasoned chicken breast**. Add salsa, our homemade black bean, corn and avo guacamole, sour cream with crunchy fresh peppers, coriander & jalapeño peppers all topped with cheddar and mozzarella and a good drizzle of chipotle Mayo. 10 ◻ ◊

The Social Salt Beef Sandwich

As New York as it comes, as local as can be

A big pile of our own in house Salt Beef in toasted Bakehouse sourdough topped with Doddington's Cuddy's Cave artisan cheese, spinach, cornichons, melting mozzarella and a honey and mustard dressing 10 ◻

Making our own salt beef is a real labour of love and takes 5 days in total. We first cure the beef brisket in a blend of kosher salt and an inhouse blend of spices for 4 days. Then on the 5th day we slow cook each brisket for several hours. It's a little bit special.

The Afternoon Social and Beyond (from 11.30am)

BBC Stack Warm crispy bacon smothered in melting brie with a sweet cranberry sauce and caramelised red onion in door stopper Bakehouse toasted bread 8 ◯

Italian Stack Warmed shredded chicken breast marinated in homemade pesto with sun dried tomatoes, sweet drop peppers, melting mozzarella and cheddar and a pile of wilted spinach in door stopper Bakehouse toasted bread 8 ◯

'The Gavlar' Fishfinger & Chip Butty

Fishfingers in lightly toasted sour dough bread topped with French fries and smothered with our own creamy homemade tartar sauce and fresh spinach. 10

'The Gavlar' is named after our great mate Gav who, during the covid lockdown, went from a furloughed measurer of large glass roofs to our volunteer trainee chef and delivery driver.

The 3 of us turned our closed café into a frozen meal delivery empire. This was the key to us still being here today and we absolutely couldn't have done it without Gav. Gav became a scone making master, has terrible taste in music and continually banged on about the lack of fish finger sandwich on our menu. So this ones for you Gav, you complete and utter legend. We will never forget what you did for us.

Lebanese Salad or Wrap either with Chicken breast or make plant based with beans with couscous, cherry tomatoes, mint yoghurt, beetroot houmous, fresh spinach and a pomegranate dressing with either shredded chicken or beans. Either as a Salad or in a Wrap 9 / 8 ◻ ◊

Classic club sandwich Choose either **crispy bacon & chicken breast** or go veggie with **haloumi and plant based bacon**. Served in triple decker of toasted Bakehouse bread with crunchy spinach, cherry tomatoes and the essential lashings of Mayo. 9 ◯ ◊

Sharing Platters

Serves 2 or have it all to yourself as a main

Available from 3pm - Thursday, Friday and Saturday

The Tex-Mex Platter

Shredded spicy chicken and cheese quesadillas, our own black bean and sweet corn guacamole, home fried potatoes, roast padron peppers, salsa and sour cream served with our own handmade cornbread and homemade naked slaw 12

The Mediterranean Platter

Fried halloumi, olives, sun dried tomatoes, beetroot houmous, roast padron peppers, schwarma cauliflower and toasted flatbread 12

Nachos

Corn chips, loaded with a blend of melted cheeses, jalapenos,

The Gluten Free Social Brunch

Available until 3pm

A Gluten Free Proper Full English Double bacon + double free range 'Block and Bottle' Old Spot sausages + Northumberland free range fried egg (fried, poached or scrambled) + hash brown + mushrooms + beans + a slice of buttered gluten free toast 10 ○

Gluten Free Halloumi and Eggs Crispy slices of fried halloumi + three Northumberland free range poached eggs drizzled with our house made herb oils + mushrooms + wilted spinach and a slice of buttered gluten free toast 11 ○

A Nice Bit of Hash – Gluten Free - Big pile of our home fried potatoes in a spice and herb seasoning + mushrooms + our avo, corn & black bean, topped with our smokey tomato sauce + crunchy peppers + coriander with mature cheddar or vegan cheese. 10 ○□◇

Gluten Free Julio Geordio's Eggs Rancheros *Mexican Roots but with a Northern Accent*

Chunks of potatoes fried with crispy 'Block and Bottle' free range smoked streaky bacon and topped with three Northumberland free range fried eggs, Block and Bottle cured free range Nduja Sausage, Doddington Cuddy's Cave cheese and our own black bean, corn & avo guacamole + salsa 14 ○◇

**This dish has been designed to showcase all our core beliefs.
Each main element of this dish is not only free range, not only from one of our small business friends but bought right here on our North East door step**

Gluten Free Eggs Benny Two poached Northumberland free range eggs on top of buttered gluten free toast, topped with Hollandaise with either **crispy bacon** or **Halloumi (+.5)** 9 ○

Gluten Free Shakshuka Three Northumberland free range eggs in a smokey tomato, spinach & paprika sauce topped with feta + coriander + chopped red pepper & gluten free toast 11 ○◇
Goes great with 2 Block & Bottle Old Spot sausages 3

Gluten Free Breakfast Sarnies Served in gluten free toast.

Fried crispy bacon sarnie 4.5 ○ □ (available with gluten free vegan bacon)

Fried crispy bacon & free range Northumberland Egg sarnie 5.5 ○ (available with gluten free vegan bacon)

Free range Block and bottle Old Spot sausage sarnie 6 ○

Granola breakfast bowl Our home made crunchy cinnamon granola on a bowl of thick and creamy Greek yoghurt with dark berries and big drizzle of sweet honey and raspberry coulis 7 **** THIS DISH IS NOT SUITABLE FOR CEOLIACS WHO ARE SENSITIVE TO STANDARD OATS****

Did you know.....

All the cakes in our cake cabinet are gluten free and home made

We do an amazing gluten free Afternoon Tea (24 hours notice required)

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The Gluten Free Social Lunch and Beyond

Available from 11.30pm

Gluten Free Rice Bowls

Chilli - Homemade **beef or vegan chilli**, organic black rice, roasted padron peppers, mixed salad leaves, homemade naked slaw, sweetcorn and black bean guacamole, chopped limes topped with chipotle mayo, served with our own homemade gluten free cornbread 10 ○ □ ◇

Lebanese - choose from marinated boneless fried **chicken** thighs, **halloumi** or **cauliflower schwarma** with organic black rice, beetroot houmous, roasted padron peppers, carrot and orange salad, topped with a yogurt, honey and za'atr dressing with toasted gluten free flatbread 10 ○ □ ◇

Homemade Gluten Free Burgers

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The Classic Social Burger just a great quality beef patty, with relish, tomatoes & mixed leaves, served with french fries and slaw 10 ○ ◇

The BBQ Burger topped with dry cured smoked block and bottle streaky bacon, hash brown, melted cheese & bbq sauce served with french fries and slaw 12 ○ ◇

Loaded Fries A big pile of crispy fries topped with either **beef** or **plant based chilli** or warm **Cajun seasoned chicken breast**. Add salsa, our homemade black bean, corn and avo guacamole, sour cream with crunchy fresh peppers, coriander & jalapeño peppers all topped with cheddar and mozzarella and a good drizzle of chipotle Mayo. 10 ○ □ ◇

Lebanese Salad **Chicken** or make **plant based with beans**, beetroot houmous, spinach, olives, sundried tomatoes, carrot, red cabbage in a pomegranate dressing and topped with mint yogurt 9 □ ◇

BBC Stack Warm crispy bacon smothered in melting brie with a sweet cranberry sauce and caramelised red onion in gluten free toast 8 ○ □

Italian Stack Warmed shredded chicken breast marinated in homemade pesto with sun dried tomatoes, sweet drop peppers, melting mozzarella and cheddar and a pile of wilted spinach in gluten free toast 8 ○

Classic club sandwich Choose either **crispy bacon & chicken breast** or go veggie with **haloumi and plant based bacon**. Served in triple decker of gluten free toast with crunchy spinach, cherry tomatoes and the essential lashings of Mayo. 9 ○ ◇

The Social Salt Beef Sandwich – Gluten Free

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