

Due to increasing food costs, unfortunately we can not do swaps on breakfasts

The Social Brunch Available till 3pm

Gluten free Menu Available

Julio Geordio's Eggs Rancheros

Mexican Roots but with a Northern Accent

Chunks of potatoes fried with crispy 'Block&Bottle' free range smoked streaky bacon, topped with three Northumberland free range fried eggs, 'Block&Bottle' cured free range Nduja, 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

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 smoky tomato sauce, crunchy peppers, coriander with mature cheddar or vegan cheese. 12 ◊

Pancakes with Berries, Yogurt & Honey

Thick American style pancakes, topped with Greek yogurt, mixed berries, honey and raspberry coulis
2 pancakes - 9 3 pancakes - 12

Our Bacon! As well as supplying our sausages, we are so happy to now be using Block&Bottle's locally sourced, free range, dry cured bacon on all of our breakfasts. Not only is it more ethical, bacon just doesn't get better than this!

***Want to pimp up your sarnie or breakfast? No problem!** Block&Bottle Sausage 1.5; Block&Bottle bacon, fried, poached or scrambled egg 1.4; Pancake 1.5; 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, marmalade 1

A Proper Full English Double 'Block&Bottle' free range, dry cured bacon and Old Spot sausages, Northumberland free range fried egg (fried, poached or scrambled), hash brown, mushrooms, beans & a door stopper slice of buttered toast 12 ◊

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 13 ◊

Asian Style Gut Friendly Super Food Bowl

Free range crispy **Belly Pork** from our local Block&Bottle butcher **or Halloumi** (or both +£3) smashed avocado, 2 fried free range eggs, homemade Kimchee, fresh spinach, all topped with sesame seeds & a honey and soy dressing 14 ◊

Zero carb, good fats, locally sourced, free range & grass fed meat & free range eggs makes this completely packed full of prebiotics, probiotics and polyphenols. This breakfast is an all round good clean bowl of food.
Highly recommended!

USA Double 'Block&Bottle' free range, dry cured bacon and Old Spot sausages, hash browns, American style pancakes & maple syrup 13

Our Local 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.



Based less than a mile from here, this award winning butcher provide us with local sourced, free range, grass fed meat which is used in many of our dishes



This family run business based in Chatton Park near Alnwick have very happy hens who have 20 acres of grass to roam in, resulting in lovely fresh free range eggs.



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

The Lighter Brunch Available till 3pm

Breakfast Sarnies Served in thick slices of freshly toasted bread from the Bakehouse bakery.

'Block&Bottle' free range bacon sarnie 5.5 ○

'Block&Bottle' free range bacon & free range
Northumberland Egg sarnie 7 ○

Free range Block and bottle Old Spot sausage
sarnie 6 ○

Plant based Cumberland style vegan sausage
sarnie 5.5 □◇

Plant based 'This isn't bacon' rashers
sarnie 5.5 □◇

Plant based Cumberland style vegan sausage &
'This isn't bacon' rashers sarnie 7 □◇

Hashie Box

3 freshly fried crispy hash browns, seasoned
with a touch of salt.

Ideal side for any breakfast 4 ○□◇

Eggs Benny Two poached Northumberland
free range eggs on top of a thick slice of
Bakehouse sourdough, topped with Hollandaise
with either '**Block&Bottle free range bacon or
Halloumi** (+1) 10 ○

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 Teacake 4

Add strawberry jam, raspberry jam or marmalade 1

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 5 **Now available as Gluten Free!** (+1)

Made inhouse by our main man Gez and the rest of our chefs (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.

Hire us!

We are the perfect intimate evening party venue!

Ideal for parties of 25-35. Hot buffet options (**including
completely gluten free buffets!**), a personalised cocktail menu
and upload your own Spotify playlist so you can play your own
tunes all night! Check out our website for details or ask our staff.

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 Afternoon Social and Beyond (from 11.30am)

Rice Bowls

Chilli - Homemade **beef or vegan chilli**, organic black rice, roasted padron peppers, leaves, homemade naked slaw, sweetcorn and black bean guacamole, topped with chipotle mayo, served with our own homemade cornbread 12 ◻ ◻ ◊

Lebanese - choose from marinated boneless fried **chicken thighs** or **halloumi (or have both +3)** with organic black rice, beetroot houmous, roasted padron peppers, carrot and orange salad, topped with a yogurt, honey and za'atar dressing with toasted flatbread 12 ◻ ◻ ◊

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 & leaves, served with french fries and slaw 12 ◻ ◊

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 14 ◻ ◊

The Chicken Parm breaded chicken breast, topped with melted cheese, cornicons & tomato & chilli relish, served with french fries and slaw 12 ◊

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.** 12 ◻ ◊

Gyros

Choose either **fried halloumi, or chicken (or have both +3)** with in our spice marinade, served in a soft flatbread with salad, beetroot houmous, tomato and chilli relish, zaatar dressing and fries 12 ◻

Loaded Fries A big pile of crispy fries topped with either **beef or plant based chilli** or warm **Cajun seasoned chicken breast**, salsa, our homemade black bean, corn and avo guacamole, sour cream, crunchy fresh peppers, coriander & jalapeño peppers all topped with cheddar and mozzarella and a good drizzle of chipotle Mayo. 12 ◻ ◻ ◊

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 11 ◻ **Add side of fries +3.5**

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.

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The Afternoon Social and Beyond (from 11.30am)

Soup Homemade soup served with a slice of sourdough toast (see blackboard for details)

BBC Stack Warm crispy bacon smothered in melting brie with a sweet cranberry sauce and caramelised red onion in door stopper Bakehouse toasted bread 8.5 ◦

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 8.5 ◦

'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 binged 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.

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. 10 ◦ ◊

Sides

French fries 3.5 ◦ ◻ ◊

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