

SPHINX LOUNGE BAR & BISTRO



FOOD MENU

 thegibsidehotel

 Gibsidehotel

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TO BEGIN

Marinated Olives	£4.50
with Crusty Bread, Olive Oil and Balsamic	
Homemade Soup Of The Day	£4.25
Chicken Liver Pâté	£4.95
with Homemade Chutney and Balsamic Toasts	
Traditional Prawn Cocktail	£5.75
with Iceberg Lettuce and Marie Rose Sauce	
Nachos	£5.50
with Cheese, Jalapeno Peppers, Sour Cream, Guacamole and Salsa	
Crispy Potato Skins	£4.50
with a Garlic Mayo Dip	

SEE OUR DAILY CHEF'S CHOICE

FROM THE GRILL

Northumbrian 10oz Ribeye Steak	£16.95
with Mushrooms, Grilled Tomato, Peas and Chips	
Mixed Grill	£17.95
Rump Steak, Gammon Steak, Lamb Chop, Sausage and Black Pudding all served with Chips, Peas, Mushrooms and Grilled Tomato	
Grilled Cajun Chicken Breast	£11.95
Served with Rice, Salad and Homemade Coleslaw	
Gammon Steak	£10.95
With 2 Fried Eggs, Chips and Peas	

FIRM FAVOURITES

Lamb Shank	£11.95
served on Crushed New Potatoes with a Mint Gravy and Fresh Garden Vegetables	
Indian Style Chicken Curry	£9.95
with Basmati Rice and a Poppadom	
Homemade Lasagne	£9.95
served with Garlic Bread and Salad	
Homemade Corned Beef Pie	£8.95
Chips, Peas and Gravy	
Traditional Fish and Chips	£10.95
served with Peas and Tartare Sauce	
Whole Tail Scampi	£9.95
with Chips, Peas and Tartare Sauce	
Luxury Fish Pie	£11.95
with Fresh Vegetables	
3 Egg Omelette	£6.50
to order with Side Salad, Chips or Fries	

SALADS

A Delicious Combination of Fresh Salad Topped with one of the Following:

Chicken Caesar	£9.95
Chicken And Bacon	£9.95
Cajun Chicken	£9.95
Grilled Steak	£10.95
Cheddar Cheese	£8.95

BURGERS

All served in a dressed, Toasted Brioche Bun with Hand Cut Chips and Coleslaw

Chargrilled Aberdeen Angus Beef	£8.95
Chargrilled Chicken	£8.95
Spicy Bean Burger	£8.95
Add Cheddar, Blue Cheese or Bacon	£1.00
Add Cheese and Bacon	£1.50

VEGETARIAN AND VEGAN

(V) Vegan

Vegetable Corn Fajitas (V)	£9.75
with Sour Cream, Guacamole and Salsa	
Goat's Cheese, Hazelnut And Cranberry Nut Roast	£9.95
Butternut Squash And Sweet Potato Curry	£10.50

PIZZA

Margherita	£7.25
Cheese and Tomato	
Ham And Mushroom	£8.95
Bolognese	£8.95
Made with Beef Mince	
Four Seasons	£8.95
Mushrooms, Sweetcorn, Peppers, Red Onion and Asparagus	
Meat Feast	£8.95
Ham, Pepperoni and Chicken	
Pepperoni	£8.95
Hot And Spicy	£8.95
Spicy Base, Hot Chilli Peppers, Red Onions, Jalapenos, Bolognese and Pepperoni	
Seafood	£9.50
Tandoori Chicken	£8.95
Tandoori Vegetable	£8.95

PASTA

Tagliatelle or Penne Served with Grated Parmesan

Arabiatta	£8.95
Homemade Tomato Sauce with Chilli, Garlic and Basil	
Carbonara	£8.95
Pancetta, Parmesan, Black Pepper, Cream and a hint of Garlic	
Bolognese	£8.95
Traditional Bolognese Sauce and Mozzarella	
Salmon	£8.95
In a Creamy Tomato Sauce	

Please ask our staff about GLUTEN FREE options for our dishes

SIDES

Garlic Bread 'Pizza Style'	£4.25
Garlic Bread with Tomato	£4.95
Garlic Bread with Cheese	£5.25
Homemade Chips	£2.95
Onion Rings	£2.95
Sweet Potato Fries	£2.95
Skinny Fries	£2.95
Mixed Salad	£2.95

PANINIS

Turkey and Cranberry	£5.95
Goats Cheese, Tomato and Red Onion Chutney	£5.95
Bacon, Brie and Tomato	£5.95

TOASTIES

Cheese and Tomato	£5.50
Cheese and Onion	£5.50
Ham and Cheese	£5.50
Corned Beef and Onion	£5.50

COLD SANDWICHES

served on White or Brown Bread

Beef and Horseradish	£5.75
Ham and Pease Pudding	£5.75
Cheese and Onion	£5.50
Cheese and Tomato	£5.50
Prawn Marie Rose	£6.50
Tuna and Red Onion	£5.75

All of the above are served with a Salad Garnish and Crisps
Exchange for a few Chips - add 50P

HOT BUNS

on White or Brown served with a few Chips

Roast Beef and Gravy	£5.95
Roast Turkey and Gravy	£5.95
Sausage and Onion	£5.50
Sausage	£5.50
Bacon	£5.50
Sausage, Bacon and Egg	£5.95

JACKET POTATOES

Prawn Marie Rose	£6.75
Cheddar Cheese and Beans	£6.25
Tuna Mayo and Red Onion	£6.50

HOT BEVERAGES

Filter Coffee	Medium £1.90	Large £2.45
Cappuccino		£2.75
Latte		£2.75
Mocha	Medium £2.80	Large £2.95
Americano		£1.95
Hot Chocolate		£2.80
Tea for One		£1.75
Tea for Two		£2.55
Speciality Teas		£1.85
Cheese or Fruit Scone		£1.85
Toasted Tea Cake		£1.85
Slice of Brown or White Toast		£0.45
Biscuits		£0.45

MORNING COFFEE SPECIAL

Filter Coffee or Tea with a Fruit Scone or a Tea Cake

£2.95

(Served Monday To Saturday 10am until 12.30pm)

FOR THE LITTLE ONES

All £4.95

10" Margarita Pizza

Chicken Nuggets Served with Chips and Beans

Sausage and Mash with Gravy

Sausage, Chips and Beans

Fish Fingers with Peas and Chips

Pasta Bolognese

Penne Napoli

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Mixed Ice Creams **£2.95**

Sticky Toffee Pudding **£2.95**
with Ice Cream

*****ALLERGIES AND INTOLERANCES*****

Before you order your food please speak to our staff if you have any questions regarding our ingredients.

WHITE WINE

1. Via Alta Sauvignon Blanc, Chile **£17.00**

A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes

125ml Glass **£3.30**

175ml Glass **£4.40**

250ml Glass **£6.40**

2. Pinot Grigio Primi Soli, Italy **£17.50**

Dry, crisp and fruity with a wonderful hint of lemon

125ml Glass **£3.70**

175ml Glass **£4.40**

250ml Glass **£7.10**

3. Le Farniente Chardonnay, France **£18.50**

A well-crafted, fresh Chardonnay from the South of France, with loads of ripe apple, pear and cream flavours

125ml Glass **£3.70**

175ml Glass **£4.70**

250ml Glass **£6.40**

4. Healy & Gray Private Cellar Bushvine Chenin Blanc, France **£21.50**

This award winning wine at the 2017 Sommelier Awards has aromas of ripe red apple and tropical fruits jump out of the glass. Lovely pineapple and lychee flavours fill the palate

5. Waddling Duck Sauvignon Blanc, New Zealand **£24.50**

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour

ROSE WINE

6. Monterey Bay Zinfandel Rosé, USA **£16.50**

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness

125ml Glass **£3.30**

175ml Glass **£4.40**

250ml Glass **£6.40**

7. Le Farniente Granache Rosé, France **£18.50**

Pale pink and bright. Fresh, red berries, like wild strawberries and raspberries on the nose. Refreshing and fruity with a lively finish

RED WINE

8. Via Alta Merlot, Chile **£17.00**

Rich and concentrated that packs all you want from this easy drinking Merlot. Great stuff!

125ml Glass **£3.30**

175ml Glass **£4.40**

250ml Glass **£6.40**

9. Inkosi Shiraz, South Africa **£17.50**

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate

125ml Glass **£3.70**

175ml Glass **£4.40**

250ml Glass **£7.10**

10. Le Farniente Cabernet Sauvignon, France **£18.50**

A Lovely Cabernet Sauvignon from the South of France with a classic nose of red berry and rich flavours of blackcurrant and cherry

11. Parlez-Vouz? Malbec, France **£19.50**

A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine

12. Montepulciano D'abruzzo Emotivo, Italy **£21.50**

Soft, ripe fruity flavours with hints of cherries. Light with delicious acidity

13. Faustino Rivero Crianza, Rioja, Spain **£24.50**

This wine has matured in American oak casks for 12-14 months and has spicy aromas with moderate tannins on the palate

SPARKLING WINE

14. Healy & Gray Frizzante, Italy **£17.50**

A wonderful fruity nose, with hints of apple and apricot. Fresh with plenty of fizz

15. Louis Perdrier Brut Sparkling, France **£21.50**

Fresh and delicate on the nose with nice fruit aromas. An elegant, well-balanced fizz to be enjoyed on every occasion

16. Il Castelli Prosecco Doc, Italy **£21.50**

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crisp and fruity palate which is pleasant and a clean finish

CHAMPAGNE

17. Champagne De Castelnau Brut N/V, France **£36.00**

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night

18. Lanson Black Label Brut, France **£42.00**

A hugely popular champagne with a fresh citrus twist

FOOD SERVED ALL DAY SATURDAY AND SUNDAY (from 12pm)

We are open from 10am every day (11am Sunday)

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