

Forth St.

**THE  
GIN  
BAR**

NCL

*Welcome to The Gin Bar. We have combed the local area to source the highest quality, freshest and seasonal ingredients the North East has to offer.*

*Great local ingredients combined with Geordie culinary flair, relaxed and airy surroundings and a traditional Newcastle welcome - canny times await.*

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**THE  
GIN  
BAR**

NCL

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**FOOD MENU**

## LIGHT BITES

### CHARCUTERIE £11.95

A selection of nibbles while you drink including:

Selection of cured meats and homemade focaccia bread, served with Brown Ale caramelised onions, Nocellara olives and duck rillette

### MARINATED NOCELLARA OLIVES £3.95 V

Nocellara olives are packed with rich flavor and then marinated in garlic, bay leaf, orange peel and thyme

### GARLIC & PARSLEY DOUGH BALLS £4.95 V

Served with a Cajun and arugula dip

### HOMEMADE BEETROOT, APPLE & ROSEMARY FOCACCIA £3.95 V

Made fresh daily, brushed with garlic oil and smoked sea salt served with aged balsamic dip

## SANDWICHES

All our sandwiches are available on white or brown bloomer bread or as a flour tortilla wrap and are served with a chunky slaw and skin on fries

### B.L.A.T £8.95

The classic B.L.T done with maple cured back bacon, crisp romaine lettuce, plum tomato, crushed black pepper avocado, Cajun and rocket aioli

### MAPLE-CURED HAM & PIMENTO CHEESE SLAW £8.95

Dry-cured ham with pimento peppers, honey mustard slaw and Swiss cheese

### SALT BAKED BEETROOT HUMMUS & SMOKED CHEDDAR £8.95 V

A fresh beetroot hummus with wilted cucumber, lambs leaf and smoked mature cheddar

### THE GIN BAR SWISS CHEESE STEAK SANDWICH £11.95

Artisan sourdough ciabatta brushed with a gin infused chimichurri, wild rocket, peppered Monterey Jack cheese and Newcastle Brown Ale caramelised onions

V Suitable For Vegetarians

## SMALL PLATES & PANS

### INDIVIDUALLY PRICED OR

1 FOR £6.95 | 2 FOR £11.95 | 3 FOR £16.95

### SRIRACHA, LIME & SWEET CHILLI POPCORN SHRIMP

Fresh water prawn coated in a light sea salt and black onion seed crumb, served with caper, raisin and dill mayonnaise

### CHARRED APPLE & MANCHEGO BRUSCHETTA V

Chargrilled pickled apple with manchego shavings on a garlic crostini, finished with a sloe gin glaze and crushed walnuts

### STICKY SESAME, GINGER & SOY YAKITORI CHICKEN SKEWERS

A marinade that is packed with flavour served with a teriyaki dip finished with fresh chilli, spring onion and sticky honey

### PATATAS BRAVAS V

Golden cubed potatoes cooked in saffron and cumin with a spicy plum tomato sauce, finished with fresh chive, chilli and parmesan cheese

### CRISPY COATED GARLIC & HERB CHICKEN STRIPS

Tender strips of chicken coated in a golden crumb made of brioche, oregano and garlic. Served with a Cajun and arugula dip

### MAPLE & MUSTARD GLAZED CHIPOLATAS

Mini pork & leek sausage coated with maple butter and mustard. Served with Newcastle Brown Ale caramelised onion dip

### PRAWN, BLACK COD & CHORIZO CROQUETAS

Chunky poached black cod, fresh prawn and smoky chorizo bound together with a buttered mashed potato and fried. Served with a Cajun and roast garlic aioli

## Bit On The Side!

Served with a garlic aioli dip all £6.95

### SMOKY BBQ FAJITA WEDGES WITH BACONNAISE DRIZZLE

Crispy potato wedges coated in a BBQ fajita seasoning, smoked sea salt and drizzled with baconnaise

### TOMATILLO TATER TOTS V

Crispy potato bites topped with a fresh tomato salsa, pickled jalapeño and cheddar cheese

### CHEESY BUFFALO BACON FRIES V

Skin on fries coated with a buffalo sauce topped with mature cheddar cheese, spring onion and crispy bacon pieces

## BURGERS & GRILL

All our burgers are served on a toasted buttermilk roll with crisp romaine lettuce, plum tomato, dill pickle and crispy skin on fries

### PRIME CUT BEEF BURGER £15.95

Served with Newcastle Brown Ale caramelised red onions

### PORK & CANDIED APPLE BURGER £15.95

Brushed with an apricot & sage glaze and candied apple slices

### WILD MUSHROOM & ROASTED GARLIC BURGER £14.95 V

Sautéed wild mushrooms bound with mature cheddar and whipped cream cheese, with mushroom & soy ketchup

All grill dishes are served with triple cooked chips, lambs lettuce, radish and red onion salad

### 8OZ ABERDEEN ANGUS RUMP STEAK £20.95

Hand reared prime Scottish beef steak marinated in soy, garlic, preserved lemon and red peppercorns

### 10OZ CAJUN SPICED RIB-EYE £25.95

Prime cut dry-aged beef, rubbed in Cajun spices, smoked sea salt, roasted garlic and oregano

## THE CLASSICS

### LEMON BATTERED COD & HAND CUT CHIPS £15.95

Fresh sustainable cod fillet in a crisp lemon & Szechuan batter served with minted crushed peas, sea salt and fresh lemon

### BUTTERNUT SQUASH DHANSACK CURRY £14.95

A modern Indian curry made of butternut squash, peppers, cauliflower, lentils and red onion with a medium spice, served with garlic & herb naan and pilaf rice

### PANCETTA WRAPPED HUNTERS CHICKEN £18.95

Free range chicken stuffed with a cheesy Welsh rarebit and wrapped in crispy pancetta, served with a dark rum & maple BBQ sauce

### WOOD-FIRED CHICKEN CLUB PIZZA £14.95

Italian sourdough pizza topped with plum tomato sauce, streaky bacon, chicken breast, mature cheddar and mozzarella cheese

### PULLED BEEF CHILLI CON CARNE £14.95

Slow cooked, pulled British beef brisket in a rich tomato & chilli sauce with kidney beans and braised onions, served with steamed pilaf rice and nachos

Before placing your order, please inform our staff if any person in your party has a food allergy or intolerance. Our staff will advise you of any allergens present in our ingredients.

We cannot guarantee that any food or beverage item sold is free from traces of allergens. Thankyou