

ALL DAY CLASSICS

TOMATO SOUP (V)	6.5
Creamy tomato soup, house bread & butter	
SAUSAGE SANDWICH	8.5
Free range sausages in a ciabatta roll + Fried Egg - £1.5	
VEGGIE SAUSAGE SANDWICH (V)	8.5
Our own veggie Glamorgan Sausages, packed with cheese, herbs & leeks + Fried Egg - £1.5	
CINNAMON FRENCH TOAST (V)	8.5
Buttery brioche in vanilla & cinnamon custard. Topped with berry compote & vanilla whipped cream.	
BUBBLE & SQUEAK (V)	9
2 x patties, poached eggs with Hollandaise + 2 x Sausages - £3.50 + 2 x Glamorgan Sausages (V) - £3.50 + Halloumi - £3.50	
SHAKSHUKA	9
Fiery tomato sauce, chorizo & veg with a baked egg. Sourdough toast & butter. + Crumbled Feta - £1.20 + 2 x Sausages - £3.50 + Halloumi - £3.50	
TURKISH EGGS (V)	9
Poached eggs in garlic yoghurt & Aleppo Pepper butter. Sourdough toast & butter + 2 x Sausages - £3.50 + Halloumi - £3.50	
BLUEBERRY PANCAKE STACK (V)	9.5
Layers of fluffy pancakes, blueberry & lemon compote topped with vanilla cream. + Maple Syrup - £1.50	
FISH FINGER SANDWICH	9.5
Chunky fish fingers in a ciabatta roll with curried mayo, lettuce & mango chutney	
BREAKFAST BURGER (VO)	10
Brioche bun, our own Italian sausage patty, red onion marmalade, tomato & a fried egg. With Parmentier Potatoes & gherkin Vegetarian option: bubble & squeak patty. + Avocado - £3.50 + Halloumi - £3.50	
HOMITY PIE (V)	11
A returning favourite - a classic tartlet of potatoes, onion & mushroom topped with cheese. Served with dressed salad leaves & balsamic dressed tomato	
BAKED HAM SHANK POT	11
Tender ham & potatoes in a cream & cheese sauce. With toast & butter. + Fried Egg - £1.50	

...ON TOAST

EGGS ANY WAY... (V)	6.5
2x poached, 2x fried, or scrambled eggs on a slice of house sourdough toast. + 2x Sausages—£3.50 + 2x Glamorgan Sausages (V) - £3.50 + Halloumi—£3.50 + Smoked Salmon - £4.00	
WHIPPED AVOCADO... (VE)	7
Chilli-flecked whipped avocado, topped with cherry tomatoes & shaved radishes + Poached Egg - £1.50 + Crumbled Feta £1.20	
ARDALLAN RAREBIT... (V)	9
Our house sourdough bread, topped with our own rarebit sauce of mature cheddar, Newcastle Brown Ale, Henderson's Relish & English Mustard. Served with dressed salad. + Poached Egg - £1.50 + Fried Egg - £1.50 + 2 x Sausages - £3.50	
WHIPPED FETA & HOT HONEY	10
Our house sourdough bread topped with clouds of whipped feta, toasted almonds and a drizzle of our hot honey	
SPECIALITY POACHED EGGS...	
2 x poached eggs on a slice of sourdough toast, topped with our Hollandaise: Florentine (Spinach) (V) - £11 Benedict (Ham) - £12 Royale (Smoked Salmon) - £13 Duxelles (Mushrooms) (V) - £13	

EXTRAS

TOAST & BUTTER	2
1 X FRIED EGG (V)	1.5
1 X POACHED EGG (V)	1.5
SCRAMBLED EGGS (V)	2
WHIPPED AVOCADO (V)	3.5
2 X SAUSAGES	3.5
2 X GLAMORGAN SAUSAGES (V)	3.5
GRILLED HALLOUMI	3.5
SMOKED SALMON	4

IMPORTANT INFORMATION: All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used therefore if you have a food allergy, please speak to us before placing an order. Full allergen & ingredient information is available.

SEASONAL SPECIALS

AVOCADO SOURDOUGH WAFFLE (V) 10
Whipped avocado, 2 x poached eggs, cherry tomatoes & pickled red onion ribbons atop our house sourdough waffle

SALMON SOURDOUGH WAFFLE 13
Ribbons of smoked salmon, 2 x poached eggs, creme fraiche & capers atop our house sourdough waffle

LIGHT BITES

ARDALLAN TEA BREAD (V) 3.75
Loaded with Earl Grey soaked vine fruits. Served warm with butter

CHEDDAR CHEESE SCONE (V) 3.75
Warmed & served with butter & chutney

LAVENDER CARROT CAKE (V) 4.50
Inspired by French summers - fragrant with lavender, honey, orange & almonds

SWEET TREATS

MERINGUE NEST (V) 6
Crisp homemade meringue topped with whipped cream & berry compote

BURNT BASQUE CHEESECAKE (V) 6
Our version of the world-famous cheesecake served with our berry compote

LEMON & ROSEMARY POSSET (V) 6.5
A buttery set cream, served with a Ligurian Canestrelli shortbread biscuit

CHOCOLATE TRUFFLE TORTE (V) 7
A rich & decadent chocolate torte, served with creme fraiche & berries

ARDALLAN KNICKERBOCKER GLORY (V) 8.5
Perfect for sharing or treating yourself - Brymor strawberry & vanilla ice creams, meringue pieces & berry compote topped with whipped cream

IMPORTANT INFORMATION: All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used therefore if you have a food allergy, please speak to us before placing an order. Full allergen & ingredient information is available.

Welcome to Ardallan - home to both my family and Ardallan Kitchen.

Originally called Holly Hill House, Ardallan was built in 1847 by Victorian paper manufacturer, Thomas Gallon. Thomas owned land and factories near Felling Shore so built his house (the first on Holly Hill) on the top of the hill to look down upon his property.

Passing down through his descendants, the house was first sold in 1913 to the Bennett family - Patrick, Agatha and their nine children. Originally from County Newry in Northern Ireland, Agatha renamed the house 'Ardallan' after a local landmark from her old home.

The Bennett family owned the house for almost 100 years. During the Second World War, the cellar underneath the house was used as an air raid shelter and one customer tells me her mother tasted her first orange at Ardallan while hiding from the Luftwaffe beneath our kitchen.

A black & white photo of some of the Bennett family (taken sometime in the 1940s in our front garden) hangs by the main door of the bistro. Many customers have fond memories of Sheila Bennett (front row, right hand side) who was a local school teacher and taught many children in Felling.

In 2012, Ardallan was sold to the Tomkins family who set about updating the house, including renovating the old Victorian stables where you are currently sat.

My family & I moved into Ardallan at the end of 2020, becoming only the fourth family to live here since it was built nearly two centuries ago. Ardallan Kitchen opened in June 2022 - inviting people 'behind the garden wall' for the first time and beginning a new chapter for the house.

Thank you for visiting Ardallan today. We hope you enjoy your visit and look forward to welcoming you again in the future.