

STARTERS

SOUP OF THE DAY	£6.00	CHILLI FRIED KING PRAWNS, GARLIC BRUSCHETTA	£10.00
THE FAMOUS NO.19 SCOTCH EGG, PICCALILLI AND WATERCRESS	£7.50	OAK SMOKED SALMON, CUCUMBER, ROQUETTE, LEMON AIOLI	£9.50
TAPENADE STUFFED CHICKEN THIGH WRAPPED IN PROSCIUTTO, CELERIAC REMOULADE	£8.50	PAN FRIED LORNE SAUSAGE, SPICED TOMATO SALSA, SOFT BOILED HEN'S EGG	£7.00
PUMPKIN, PINENUT AND SAGE RAVIOLI, SAUTÉ WILD MUSHROOMS	£8.00	TWICE BAKED CHEDDAR SOUFFLÉ	£8.00

NO.19 CLUB BIG EAT CIABATTAS & THE ULTIMATE BURGER

ALL SERVED WITH HAND CUT CHIPS AND COLESLAW

BIG EAT BLT

Smoked Bacon, Lettuce, Tomato, Maple and Pepper Mayo

£8.00

STEAK CIABATTA

Flash-grilled Northumbrian Sirloin, Caramelised Onions, Grain Mustard Mayo

£11.50

HALLOUMI CIABATTA

Grilled Halloumi, Med Veg and Basil Pesto

£11.00

NO. 19 CLUB

Triple-decked Toasted Sandwich with Chicken, Omelette, Bacon, Lettuce, Tomato and Mayo

£11.00

IBERICO HAM SANDWICH

Garlic, Olive Oil, and Tomato

£11.00

BURGER

Grilled 8oz Angus Burger, Mayo, Lettuce, and Tomato on a Brioche Bun £11.00

Add Cheddar +£1.25

Add Mushroom +£1.25

Add Pancetta +£1.25

Add Onion rings +£1.25

Add any 2 +£2.00

Add any 3 +£3.00

THE ULTIMATE

INCLUDES ALL TOPPINGS

£14.50

SALAD and PASTA

CAESAR SALAD THE CLASSIC

WITH GEM, PARMESAN, CROUTONS AND ANCHOVIES

SMALL £7.00

LARGE £9.50

LARGE with Hot Smoked Salmon £16.00

LARGE with Grilled Chicken £14.00

LINGUINI CARBONARA

WITH PANCETTA AND PARMESAN £14.00

LINGUINI

WITH KING PRAWNS, SALMON SAFFRON CREAM, SPINACH

£15.00

Sandwiches

SERVED ON WHITE OR BROWN BLOOMER WITH COLESLAW AND KETTLE CRISPS, UPGRADE TO HAND CUT CHIPS FOR £2 EXTRA

ROAST NORTHUMBRIAN SIRLOIN OF BEEF WITH HORSERADISH £7.50

PRAWN MARIE ROSE £8.50

OAK SMOKED SALMON WITH CREAM CHEESE £7.00

EGG MAYO AND WATERCRESS £6.50

the MAIN PLAYERS

YOUR CHANCE TO EAT LIKE A PRO!

OUR ATTACHED TOUR PROFESSIONAL LEE WESTWOOD HAS ASKED SOME OF HIS FRIENDS ON THE TOUR FOR THEIR FAVOURITE DISHES AND HEAD CHEF TOBY GOODWIN HAS DONE THE REST.

A TASTY WAY TO (POSSIBLY) IMPROVING YOUR GAME!

CHEF'S SPECIALS



SLOW COOKED BELLY PORK
Charred Orange, Pomme Anna, Anise Spiced Jus
£15.50

CONFIT DUCK LEG
Fondant Potato, Confit Garlic, Buttered Savoy Cabbage
£14.50

LOIN OF LAMB
Herb Crusted with Sauté Sweet Potato, Oven Dried Tomatoes, Black Olives
£20.00

WARM 'HOT SMOKED' SALMON
Buttered Potatoes, Lemon Aioli and Roquette
£14.00

BLACK BREAM FILLETS
Sprouting Broccoli Dill Beurre Blanc
£19.00

AROMATIC VEGETABLE SPRING ROLLS
Sweet Red Pepper Coulis
£13.00

CHESTNUT MUSHROOM STROGANOFF
Sour Cream, Pickled Gherkin, Wild Rice
£13.50

Tommy Fleetwood



7oz FILLET £30.00
Tomato, Mushroom, Béarnaise, Hand Cut Chips

Shane Lowry



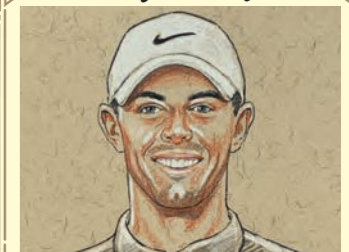
10oz SIRLOIN £22.00
Tomato, Mushroom, Béarnaise, Hand Cut Chips

Lee Westwood



'THE ULTIMATE' GRILLED 8oz ANGUS BURGER £14.50
Mayo, Lettuce, & Tomato on a Brioche Bun

Rory McIlroy



CHICKEN, CHORIZO AND BUTTERBEAN PIE £12.50
Olive Oil Mash, Glazed Carrots and Basil

Sergio Garcia



IBERICO HAM SANDWICH £11.00
Garlic, Olive Oil, and Tomato

Matt Wallace



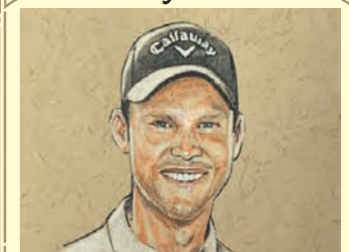
LINGUINI WITH KING PRAWNS AND SALMON £15.00
Saffron Cream, Spinach

Luke Donald



BEER BATTERED HADDOCK £13.00
Hand Cut Chips, Minted Pea Purée, Tartare and Lemon

Danny Willett



GARLIC & HERB STUFFED CHICKEN BREAST £14.00
Roasted Root Vegetables, Carrot Purée

SIDES

HAND CUT CHIPS £3.50
SWEET POTATO FRIES £4.00
SKINNY FRIES £3.50
TRUFFLE SCENTED FRENCH FRIES WITH PARMESAN £4.50

GREEN VEG £3.50
SPROUTING BROCCOLI HOLLANDAISE £4.50
SPINACH IN ROASTED GARLIC CREAM £4.00

OLIVE OIL MASH £3.50
ROASTED MED VEG & PESTO £5.00
MIXED SALAD LEAVES HOUSE DRESSING £4.00
ONION RINGS £4.00

DESSERTS

ALL £6.50

STICKY TOFFEE PUDDING

Butterscotch Sauce and Clotted Cream

CLASSIC CRÈME BRÛLÉE

Homemade Shortbread

CHOCOLATE MARQUISE

Warm Cherries and Pistachios

ICED GRANNY SMITH'S PARFAIT

Salted Caramel

CARVED FRUIT PLATE

Lemon Sorbet

WARM CHOCOLATE BROWNIE

Bitter Chocolate Sauce

LINDISFARNE MEAD AND WHITE CHOCOLATE CHEESECAKE

ICE CREAM TRIO SELECTION

Selection of Ice Creams, Spun Sugar Nest and Handmade Meringue

SELECTION OF FARMHOUSE CHEESES £7.50

DRINKS MENU

DRAUGHT BEER

Real Ale Pint	£5.00
Fosters Pint	£5.50
Theakstons Pint	£5.00
Heineken Pint	£6.00
Birra Moretti Pint	£6.00
Guinness Pint	£5.50

SOFT DRINKS

Appletiser 275ml	£3.00
Diet Coke	Half - £1.75 Pint - £2.65
Coke	Half - £1.90 Pint - £2.85
Lemonade	Half - £1.75 Pint - £2.65
Fanta	Half - £1.75 Pint - £2.65
Fever-Tree Ginger Beer	£3.00
J20 275ml	£3.50
Red Bull 250ml	£3.70
Fruit Juices	from £2.70
Selection of mixers	£3.00

MINERAL WATER

Still / Sparkling 330ml	£2.50
Still / Sparkling 750ml	£4.00

COFFEE & TEA

Americano	£2.95
Latte	£3.10
Cappuccino	£3.10
Espresso	Single - £2.70 Double - £2.90
Flat White	£3.10
Macchiato	£2.70
Mocha	£3.10
Hot Chocolate	£3.10
Tea	£2.85
Syrup	£0.50

the WINE LIST

SPARKLING & CHAMPAGNE

Prosecco Serenello	£30.00
Moët & Chandon Brut Imperial NV, France	£75.00
Laurent-Perrier La Cuvée, NV, France	£75.00
Laurent-Perrier Millésimé, NV, France	£88.50
Laurent-Perrier Rosé Brut	£100.00
Dom Pérignon	£140.00

WHITE

	125ml	175ml	250ml	Bottle
Amatore Bianco, Verona, Italy	£4.50	£6.20	£8.50	£25.00
Casa Rivas Sauvignon Blanc, Chile	£5.40	£7.50	£10.50	£30.00
Pinot Grigio Fabiano, Italy	£5.40	£7.50	£10.50	£30.00
Havoc and Harmony, Sauvignon Blanc, Marlborough, New Zealand				£40.00
Chablis, Victor Bernard, France				£50.00

ROSÉ

Pinot Grigio Rosé Fabiano, Italy	£4.50	£6.20	£8.50	£25.00
Whispering Angel, Côtes de Provence Rosé				£50.00

RED

Amatore Rosso, Verona, Italy	£4.50	£6.20	£8.50	£25.00
Casa Rivas Merlot, Chile	£5.40	£7.50	£10.50	£30.00
Richland Black Shiraz, New South Wales, Australia	£5.40	£7.50	£10.50	£30.00
Cycles Pinot Noir, Central Valley, California				£40.00
Luigi Bosca Malbec, Mendoza, Argentina				£40.00
Marques del Atrio Crianza, Rioja, Spain				£40.00



Close House

SNACK JARS

CHEF'S SPECIALS NIBBLES

NO. 19

RESTAURANT & BAR MENU

CHAMPAGNE ULTIMATE BURGER

Sandwiches

TEA & COFFEE

SIDES

CLUB

CIABATTAS PASTA SALAD and DESSERTS

Celebrate YOUR SPECIAL EVENT WITH US ASK YOUR SERVER FOR FURTHER DETAILS