

ALL DAY CLASSICS

TOMATO SOUP (V)	6.5
Creamy tomato soup, house bread & butter	
ARDALLAN GRANOLA (V)	6.5
Maple-glazed oats, coconut, apricots, seeds & nuts with yoghurt & compote	
SAUSAGE SANDWICH	8.5
Lincolnshire sausages in a ciabatta roll + Fried Egg - £1.5	
VEGGIE SAUSAGE SANDWICH (V)	8.5
Our own recipe 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 compote & 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 + Smoked Salmon - £4.00	
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	
ARDALLAN PANCAKE STACK (V)	
A fluffy tower of pancakes served with: Blueberry & Lemon Compote - 9.5 Banana, Caramel Sauce, Nuts - 10 Strawberry Compote, Chocolate & Cream - 10 + Maple Syrup - £1.50	
FISH FINGER SANDWICH	9.5
Chunky fish fingers in a ciabatta roll with curried mayo, lettuce & mango chutney	
ARDALLAN SOURDOUGH WAFFLES	
Our house sourdough waffle topped with: House Avocado, Pink Pickles & Tomatoes (V) 10 Smoked Salmon, Capers, Creme Fraiche 13	
BAKED HAM SHANK POT	11
Tender ham & potatoes, cheese topped in a creamy mustard sauce. With toast & butter. + Fried Egg - £1.50	
ARDALLAN PAN HAGGERTY (V)	14
Our version of the Northumbrian Classic - buttery & cheesy with a creamy wholegrain mustard sauce, wilted greens & a fried egg	

...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	

EXTRAS

MARMALADE, JAM OR HONEY	0.5
TOAST & BUTTER	3.5
1 X FRIED EGG (V)	1.5
1 X POACHED EGG (V)	1.5
SCRAMBLED EGGS (V)	2
WHIPPED AVOCADO WITH CHILLI (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

RED DRAGON PIE (VE) 14

A veggie shepherd's pie: umami-rich aduki bean & veg filling topped with creamy mashed potato. Served with petit pois

TUSCAN BEEF RAGU PAPPARDELLE 14

Our own-recipe Italian-seasoned sausage meat melds with slow cooked beef shin in a rich ragu pasta sauce.

CHICKEN & LEEK POT PIE 15

Tender chunks of chicken, bacon & leeks in a creamy white wine sauce, topped with a buttery pastry crust. With mash & petit pois

LIGHT BITES

ARDALLAN TEA BREAD (V) 3.8

Loaded with Earl Grey soaked vine fruits. Served warm with butter

CHEDDAR CHEESE SCONE (V) 3.8

Warmed & served with butter & chutney

SWEET TREATS

LAVENDER CARROT CAKE (V) 4.5

Inspired by French summers - fragrant with lavender, honey, orange & almonds

AFFOGATO (V) 6

Vanilla ice cream in a double espresso. Served with our chocolate biscotti

MERINGUE NEST (V) 6

Crisp homemade meringue topped with whipped cream & berry compote

SPICED APPLE CHEESECAKE (V) 7

A baked cheesecake on a buttery biscuit base, topped with spiced fruit & pecans

CHOCOLATE POTS DE CREME (V) 7

A smooth, rich pot of set chocolate cream, topped with a sprinkle of salt & served with shortbread rounds

GINGER PLUM CRUMBLE (Ve/V) 7

Crimson spiced fruit topped with a ginger and oat crumble. Served with double cream

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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.