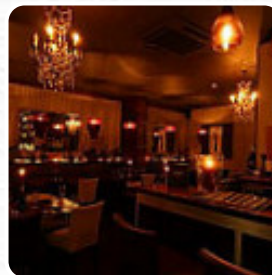




Silk Room Restaurant & Champagne Bar Menu

<https://menulist.menu>

Trinity Gardens Pandon Newcastle upon Tyne, Tyne and Wear NE1 2HF, United Kingdom
(+44)1912603506 - <http://www.silkroomrestaurant.com/>



The menu of Silk Room Restaurant & Champagne Bar from Newcastle upon Tyne includes **204** dishes. On average, dishes or drinks on the menu cost about £24. The categories can be viewed on the menu below. What [Rosie Collins](#) likes about Silk Room Restaurant & Champagne Bar:

The service by Ben was excellent. He went over and beyond to get me a wheelchair accessible taxi. The food was absolutely Devine. Cooked to perfection. The double chocolate brownie, was so delicious and moreish. I would recommend this quaint little restaurant to anyone. [read more](#). What [Anastasia Rowe](#) doesn't like about Silk Room Restaurant & Champagne Bar:

Absolutely no atmosphere in this place at all. Hasn't changed with the times. Decor is tired and scruffy. Staff were polite but had no charisma. Food was average. Not bad but you could easily cook for yourself and spend a fraction of the costs. This place needs to refresh it's ideas otherwise it will be closed in no time. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physiological disabilities, Depending on the weather conditions, you can also sit outside and have something. A roundtrip through Great Britain without getting on a plane is effortlessly possible when it comes to culinary delights: Silk Room Restaurant & Champagne Bar in Newcastle upon Tyne traditionally shines for instance with Fish and Chips, mashed potatoes or roast with Yorkshire Pudding and for dessert a sweet Trifle, The meat is freshly grilled here on an open flame. The kitchen of the Silk Room Restaurant & Champagne Bar also offers many international dishes, You can also unwind at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks.

Silk Room Restaurant & Champagne Bar



Non alcoholic drinks

WATER

Süße desserts

BROWNIE

Salads

GARDEN SALAD \$5.0

Primi

PORCINI RICOTTA RAVIOLI \$20.2

Sandwiches

SCOTTISH SMOKED SALMON \$13.9

Seafood

PRAWNS

Wraps

SKY \$5.3

Steaks

8OZ CENTRE CUT FILLET STEAK \$38.0

Starters

SAUTEED KING PRAWNS \$15.2

Cocktails

KIR ROYALE \$11.3

Soup

ROASTED PARSNIP CARROT SOUP

Pizza

VALENTINE \$12.0

Cupcakes

DOUBLE CHOCOLATE

Ben & jerry's

CHOCOLATE BROWNIE

Häagen-dazs eiscreme

BAILEYS \$7.5

Beers

SOL, MEXICO ABV 4.5

Schwarze tees

EARL GREY \$3.2

Digestivi - digestifs

LIMONCELLO \$4.8

Whisky

JAIMESONS \$5.3

Gin

TANQUARAY \$5.3

Vodka

GREY GOOSE \$5.7

Whiskey

COINTREAU \$4.8

Silk Room Restaurant & Champagne Bar N



Pizza - ø 20cm

BELLINI \$11.3

Vip drinks

BOMBAY SAPPHIRE \$4.9

Pizza classic ø 24 cm

BLACK PEARL \$11.3

Champagne & crémant

KRUG GRANDE CUVÉE BRUT \$228.2

Xxxl meniüs

AMERICAN DREAM \$11.3

Beverages

BAILEYS COFFEE \$7.5

Contorni

ROCKET PARMESAN SALAD \$5.0

Chicken sandwiches

POLISH \$11.3

Light bites

MEZZE PLATTER \$10.1

Tea

HERBAL TEA FRUIT TEA \$3.2

Around the world

FLIRTINI \$11.3

Entrees

PAN SEARED BREAST OF CHICKEN \$21.5

Hot starters

CHICKEN LIVER \$10.1

Caffé

FRUIT TEA \$3.2

Featured items

ARTISAN BREAD

On the side

SAUTÉED WILD MUSHROOMS \$10.1

Sparkling

VEUVE CLIQUOT YELLOW LABEL \$82.4

Bourbon

MAKERS MARK \$5.5

Dinner entrées

LAMB SHANK

Gin tonic gin und thomas henry tonic water

HENDRICKS \$5.7

Dessert wine

MUSCAT, BROWN BORTHERS ORANGE
MUSCAT FLORA, AUSTRALIA

Silk Room Restaurant & Champagne Bar



Sweet endings

WARM CHOCOLATE CHIP BROWNIE

Cordials

DRAMBUI \$4.8

Martinis

COSMO ROYALE \$11.3

Cognac

COURVOISIER VS \$5.3

Champagne & sparkling wine

DOM PERIGNON 2000 \$228.2

Liqueur coffees

IRISH \$7.5

Champagne rosé

MOET ET CHANDON NV \$12.0

While you wait

MARINATED MIXED OLIVES \$5.0

Fizz

PERRIER JOUET GRAND BRUT \$78.6

Whisk(e)y

FAMOUS GROUSE \$4.8

Cordials & liqueurs

TIA MARIA COFFEE \$7.5

Specialty coffee drinks

AMARETTO COFFEE \$7.5

On draught

AMSTEL BIER, NETHERLANDS, ABV 5.0

Liqueur coffee

BRANDY COFFEE \$7.5

Scotch whisky / irish whiskey

CHIVAS REGAL 12 YEAR \$5.7

Qualcosa piu forte

PORT \$4.8

Juicy, bright and fresh

MERLOT, ALTORITAS, CENTRAL VALLEY, CHILE

Cognac, armagnac & calvados

HENNESSEY XO \$15.2

Shed sides

HAND-CUT CHUNKY CHIPS \$5.0

Champagne by bottle

VEUVE CLIQUOT YELLOW LABEL NV \$13.3

Silk Room Restaurant & Champagne Bar 1



Zesty, aromatic white wines

SANCERRE, LES COLLINETTES, JOSEPH
MELLOT, FRANCE

Hot drinks - tea

EARLY GREY \$3.2

Mccafé® coffees

DECAF COFFEE \$3.2

Coffee selection

DECAFFEINATED \$3.2

Epic spritzers

PIMMS ROYALE \$11.3

Kwfg specialties

SAPPHIRE 75 \$11.3

Pj's steaks

8OZ SIRLOIN STEAK \$32.9

Classic champagne cocktails

RITZ FIZZ \$11.3

Starters, soups & small plates

KING SCALLOPS \$16.4

Champagne lanson

LANSON ROSE NV \$82.4

1 primi / pasta

MUSHROOM SAUCE \$4.4

Teas & infusion

PEPPERMINT TEA \$3.2

Teas \$5

ENGLISH BREAKFAST \$3.2

Mr eion artisan roasted coffee

DOUBLE ESPRESSO \$4.4

Exclusive & vintage

BOLLINGER SPECIAL CUVÉE \$88.8

Liqueurs 6cl

AMERETTO \$7.5

The grill - additions

GARLIC CREAM WHITE WINE
SAUCE \$4.4

Prosecco casa saint'orsola

PROSECCO PINOT CUVÉE ROSE \$44.4

Champagne louis dornier

LOUIS DORNIER ROSÉ \$60.9

Restaurant category

DESSERT

Side dishes

PEPPERCORN BRANDY SAUCE \$4.4

MIXED SEASONAL VEGETABLES \$5.0

Silk Room Restaurant & Champagne Bar 1



Drinks

LEMON REFRESHER	\$11.3
DRINKS	

Rum

BACARDI BLANCA	\$4.8
BACARDI 8 YEAR	\$5.7

Champagner

PERRIER JOUET ROSÉ	\$17.1
LANSON BLACK LABEL	\$69.7

Hot drinks

MACCHIATO	\$3.2
IRISH COFFEE	\$7.5

Rose

MOET ET CHANDON ROSÉ NV	\$95.1
DOM PERIGNON ROSE	\$317.0

Rosé wine

WHITE ZINFANDEL ROSE, WHISPERING HILLS, CALIFORNIA, USA

PINOT GRIGIO ROSE, DELLE VENEZIE, BELVINO, ITALY

Liqueurs

TIA MARIA	\$7.5
CHAMBORD	\$5.0

Sparkling wine

PERRIER JOUET NV	\$12.6
MOET ET CHANDON ROSE	\$16.4

Delicacies

8OZ FAMOUS KOBE WAGYU BURGER	\$25.3
8OZ KANGAROO FILLET STEAK	\$30.4

Rose champagne

LAURENT PERRIER ROSÉ	\$107.8
KRUG BRUT ROSE NV	\$374.0

Course 4

PASSION FRUIT, RASPBERRY VANILLA BAKED CHEESECAKE

TART AU CITRON, FRESH STRAWBERRIES

Champagne perrier jouet

PERRIER JOUET BLASSON ROSE	\$107.8
PERRIER JOUET JEROBOAM	

Champagne veuve cliquot

VEUVE CLIQUOT ROSÉ NV	\$120.4
VEUVE CLIQUOT VINTAGE	\$139.5

Champagne moet et chandon

MOET ET CHANDON BRUT NV	\$76.1
MOET ET CHANDON MAGNUM NV	\$125.5

These types of dishes are being served

LAMB
FISH

Silk Room Restaurant & Champagne Bar 1



Alcoholic drinks

PROSECCO	\$40.6
SOUTHERN COMFORT	\$4.8
PERNOD	\$4.8

Aperitifs

BLUSHING BUBBLES OF RASPBERRY GIN PROSECCO	\$11.3
TANQUERAY GIN ELDERFLOWER TONIC	
DEATH IN THE AFTERNOON	\$11.3

Course 2

CHICKEN BREAST FILLED WITH WILD GARLIC & THYME	
BRIE, GOATS CHEESE CRANBERRY TART	
CHAMPAGNE SORBET RASPBERRY JUS	

Scotch

JOHNNIE WALKER BLACK	\$5.1
MACALLAN 10 YEAR	\$5.7
GLENFIDDICK 12 YEAR	\$6.0

Modern champagne cocktails

CHAMPANGSKA	\$11.3
CRANPAGNE	\$11.3
GOLD CHAMPAGNE	\$11.3

Dessert

WARM DOUBLE CHOCOLATE BROWNIE	\$7.5
CLASSIC VANILLA CRÈME BRÛLÉE	\$8.8
TART AU CITRON	
WARM CHOCOLATE BROWNIE	

Main course

CUMIN SPICED BUTTERNUT SQUASH LENTIL VEGAN TARTE	\$19.0
STEAMED FILLETS OF SEA BASS	\$25.3
NORTHUMBRIAN SHANK OF LAMB SLOW COOKED ON THE BONE	\$29.1
SEA BASS	

Coffee

ESPRESSO	\$3.2
CAPPUCCINO	\$3.7
FILER	\$3.2
LATTE	\$3.7

Dishes are also prepared with these ingredients



CHOCOLATE
SCALLOPS
CHAMPIGNONS
MEAT

Course 1

POACHED SALMON, COD TARTARE FISHCAKES
RED PESTO HUMUS, MARINATED OLIVES
ROASTED CARROT PARSNIP SOUP
HIGHLAND SMOKED SALMON
ROASTED PEPPER SUN DRIED TOMATO HUMUS

Champagnes by the glass

PROSECCO SAINT' ORSOLO	\$8.2
LOUIS DORNIER NV	\$10.8

Silk Room Restaurant & Champagne Bar 1



LANSON BLACK LABEL BRUT N.V	\$11.3
PROSECCO SAINT' ORSOLO ROSE BRUT	\$8.8
LOUIS DORNIER ROSE N.V	\$13.3

Champagne

LANSON ROSÉ	\$15.2
LOUIS DORNIER	\$53.3
LAURENT PERRIER NV	\$82.4
BOLLINGER GRANDE ANNÉE	\$125.5
LOUIS ROEDERER CRISTAL BRUT	\$374.0
LOUIS ROEDERER CRISTAL ROSÉ	

Course 3

CASSIS SORBET

SLOW ROASTED BRAISED SHOULDER
OF NORTHUMBERLAND LAMB

CHICKEN BREAST FILLED WITH WILD
GARLIC THYME

STEAMED FILLET OF SEA BREAM

GOATS CHEESE, CHERRY TOMATO
BASIL TART

FAMOUS KOBE WAGYU BEEF BURGER,
HOMEMADE RELISH, HAND CUT CHIPS

By the bottle

NASTRO AZZURI PERONI, ITALY ABV 5.1
PILSNER URQUEL, CZECH ABV 4.4
COOPERS ORIGINAL PALE ALE, AUSTRALIA ABV 4.5
LIEFMANS FRUIT BIER, BELGIUM ABV 4.2
MANNS ORIGINAL BROWN ALE, ENGLAND ABV 2.8
REKORDERLIG PEAR, SWEDEN ABV 4.0

Spirits

AMERICANO	\$3.2
FINLANDIA	\$4.9
HAVANA CLUB	\$5.3
JACK DANIELS	\$5.1
REMY MARTIN VSOP	\$5.7
BRANDY	\$7.5
SAMBUCCA	\$4.8

White wine

CHARDONNAY, ALTORITAS, CENTRAL
VALLEY, CHILE

SAUVIGNON BLANC, TIERRE, CENTAL
VALLEY, CHILE

PINOT GRIGIO, DELLE VENEZIE, SAN
FLORIANO, VENETO, ITALY

MARSANNE-VIOGNIER, RARE
VINEYARDS, PAYS D'OD, FRANCE

GAVI, ENRICO, SERAFINO, ITALY

SAUVIGNON BLANC, RIVERSTONE,
MARLBOROUGH, NEW ZEALAND

CHABLIS, GLOIRE DE CHABLIS, J.
MOREAU ET FILS, FRANCE

Red wine

CABERNET SAUVIGNON, COLLEZIONE
MARCHESINI, ITALY

SHIRAZ, BERRI ESTATES, SOUTH
EASTERN, AUSTRALIA

RIOJA, MARQUES DE MORANO, TINTO,
SPAIN

MALBEC, ETCHART PRIVADO, VALLE DE
CAFAYATE, ARGENTINA

PINOT NOIR, VIDAL ESTATES HAWKE'S
BAY, NEW ZEALAND

BOROLO, SIGLATI, CASA SANT'
ORSOLO, ITALY

Silk Room Restaurant & Champagne Bar



CHATEAU DES BARDES, SAINT-EMILION
GRAND CRU, BORDEAUX, FANCE

PINK PANTHER

\$12.0

Main

PASSION FRUIT, WHITE
CHOCOLATE VANILLA
CHEESECAKE \$7.0

CHANTILLY CHOCOLATE
RASPBERRY TEARDROP MOUSSE \$7.5

WARM APPLE CINNAMON
STRUDDLE \$7.0

STRAWBERRY CHAMPAGNE
BAVOIR MOUSSE \$6.3

CLASSIC TART AU CITRON \$6.3

CRÈME DE CASSIS CHAMPAGNE
SORBET \$5.7

STEAMED FILLET OF SEA BASS

Silk Room Restaurant & Champagne Bar



Silk Room Restaurant & Champagne Bar

Trinity Gardens Pandon
Newcastle upon Tyne, Tyne and
Wear NE1 2HF, United Kingdom

Opening Hours:
Saturday 17:00-23:00
Tuesday 17:00-23:00
Wednesday 17:00-23:00
Thursday 17:00-23:00
Friday 17:00-23:00 16:00-23:00
Sunday 17:00-23:00

Made with menulist.menu

