



The story of The Glass Yard

Reflecting our past; igniting our future

The name 'The Glass Yard' was suggested by Mr Frank Jackson, from Penshaw.

We liked the name because it represents two of Sunderland's most important industries. Built on the site of a former shipyard, National Glass Centre aims to celebrate Sunderland's glass making and industrial heritage, and contribute to the cultural future of our City.



The Glass Yard

Celebrate with us!

Hire The Glass Yard or one of National Glass Centre's other spaces for your special occasion!

From intimate dining experiences to large celebrations, National Glass Centre is an unusual and beautiful venue for your wedding, birthday or special occasion.

Find out more at our Visitor Services Desk.

nationalglasscentre.com
0191 515 5555 (option 5)



The Glass Yard

Serving fresh and tasty produce. Menu available Monday to Saturday. 10.00 - 16.30.
Open Sunday 10.00 – 12.00 for Breakfast, serving Sunday lunches 12.00 - 14.30.
Coffee and cake available 10.00 – 16.30.

All of our food is freshly prepared so please be aware that there may be a short wait for food during busy periods.

Breakfast served 10.00 - 12.00

Thick cut wholemeal or white toast (served with butter and jam)	£1.75
Freshly scrambled eggs (v) (Thick cut wholemeal or white toast)	£3.75
Northumberland grilled back bacon sandwich (served in our Chef's bread selection)	£3.75
Dickson's best pork sausage sandwich (served in our Chef's bread selection)	£3.75
Traditional breakfast Grilled dry cured Northumberland back bacon, Dickson's speciality sausage, grilled tomato, sautéed mushrooms, two fried eggs, baked beans and a slice of thick cut white or wholemeal toast	£7.95

Sandwiches £4.95

Choose from:
Tuna, mayonnaise and sweet corn
Ham and homemade pease pudding
Chicken and red pesto
Egg and cress
Cheese and pickle
Gluten free bread available. Options for bread -
wholemeal, white or wrap.
All served with crisps and a salad garnish

Add gastro chips £2.00

Hot Food

Soup and sandwich Any of our cold sandwiches accompanied by a mug of our soup of the day.	£6.95
Chef's soup of the day served with artisan bread	£3.95
Ham or cheese omelette	£5.95

Add gastro chips £2.00

Daily Specials

Check our specials board for daily hot meals.

Grazing Platters

Platter for one	£8.50
Platter for two to share	£15.00

The Butcher's platter
Pressed ham hock and pea terrine, peppered brisket,
beef bon bons, corned beef slice, sliced local ham,
pickles, artisan bread, mustard mayonnaise and salad
leaves

The Captain's plate
Smoked mackerel, lemon poached salmon, prawns,
and seafood pate served with salad leaves, artisan
bread and dill mayonnaise

Add gastro chips £2.00

Children's Menu

Sausages, fish fingers or chicken nuggets with beans and chips or mashed potato	£4.80
Penne pasta with tomato sauce (v)	£3.80
Cheese and tomato pizza (v) and chips	£3.80
Ham or cheese sandwich with salad and crisps	£3.80
Ice cream sprinkled with hundreds and thousands	£3.00
A choice of any half portion of an adult's main for half the price	



School Holidays

During school holidays check our
specials board for tasty children's treats.

Afternoon Tea

Served daily 14.30 – 16.30. Booking essential

Traditional Afternoon Tea £13.50
Selection of thin cut, crustless sandwiches:-
Egg mayonnaise, ham and Dijon mustard and smoked salmon
and cucumber. Freshly made fruit scone with jam and cream and
a selection of pastries.

Afternoon Tea Indulgence £17.00
Our traditional afternoon tea with a glass of fine wine.

To book please speak to a member of The
Glass Yard staff.

Side Orders

Gastro chips (v)	£3.00
Black pudding and Northumbria cheese croquettes	£3.50
Chef's salad (v)	£3.00
Potato skins with a garlic dip	£3.00
Mozzarella bites	£3.00
Artisan bread	£1.00

Pastries and Cakes

Homemade fruit scone served with jam and cream	£2.80
Homemade cheese scone	£2.80
Handmade cake with pouring cream	£3.00
Vanilla, chocolate or strawberry ice cream	£3.00
Warm chocolate brownie	£3.00
Add ice cream	£1.00

Hot Drinks

Twinings tea and fruit tea	£2.50
We have a wide selection of flavours please ask your server for details	
Filter Coffee	£2.10
Espresso	£2.20
Latte	£2.70
Cappuccino	
Americano	
Dark roast coffee bean	
Mochaccino	
Hot chocolate	£2.50
Add cream and marshmallows for 50p	
Deluxe Hot Chocolates	£3.50
Affogato	£2.70
Syrup available for 50p per shot	

Soft Drinks

Suso (250ml can)	£1.80
Lemon and Lime / Apple and Elderflower / Orange and Mandarin / Mango and Passion Fruit / Forest Fruits	
Aqua Splash Sparkling Water	£0.90
Forest Fruit / Orange & Mandarin /Apple & Blackcurrant / Lemon & Lime	
Robinson's Fruit Shoot	£2.00
Tropical (Low Sugar) / Orange / Blackcurrant (Hydro)	
Fentiman range	£3.10
Victorian Lemonade / Traditional Shandy / Traditional Ginger Beer / Traditional Dande-lion & Burdock / Traditional Cola	
Light waters	£2.10
Tonic Water	
Still / Sparkling mineral water 330ml	£1.50
Still / Sparkling mineral water 750ml	£3.50

Alcoholic Drinks

We have a wide selection of wine, beers and
spirits available. Please ask your
server for our wine list for further details.

Please ask staff about our coffee and cake
takeaway menu.

15% discount off takeaway food.

Please inform your server if you have any
special dietary requirements.

Please be aware that certain dishes on the menu may contain, or be
prepared in the vicinity of one of the 14 food allergens in accordance with
the Food Information Regulation 1169/2011. Please advise us if you
have an allergy/intolerance or should you require any further information
on the allergens as we hold allergen data on the ingredients in each of our
dishes.

All prices are inclusive of 20% VAT.

It is our ethos to support local and regional business whilst endeavouring
to reduce our carbon footprint, therefore all of our menus are prepared,
wherever possible, using fresh, locally sourced products from within a 50
mile radius.