



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 unique 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. Serving Sunday lunches 12.00 - 14.30.

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	£1.90
Freshly scrambled eggs (v) Free range eggs served on thick cut wholemeal or white toast	£4.15
Grilled back bacon bap Grilled back bacon served in a soft flour bap	£3.95
Sausage sandwich Thick pork sausages served in a soft flour bap	£3.95
Traditional breakfast Grilled back bacon, sausage, grilled tomato, sautéed mushrooms, two free range fried eggs, baked beans and a slice of thick cut white or wholemeal toast	£8.95

Cold Sandwich Selection

Chicken and stuffing Sliced, cooked chicken with sage and onion stuffing	£5.45
Tuna mayonnaise and cucumber Pole and line caught tuna mixed with Hellman's mayonnaise topped with sliced cucumber	£5.45
Cheese savoury (v) Grated mozzarella and cheddar mixed with Hellmann's mayonnaise, grated carrot and red onion	£5.45

Served in thick cut wholemeal or white bread, gluten free bread available.
All served with crisps and a salad garnish.

Hot Sandwich Selection

BBQ pulled turkey Pulled turkey mixed with sticky BBQ sauce served in a soft flour bap	£6.95
Fish fingers and tartar sauce Breaded cod fish fingers served in thick cut wholemeal or white bread	£6.95
Cranberry and cheese toastie (v) Grated cheddar and mozzarella cheese with a layer of cranberry melted between 2 slices of thick cut bread	£6.50

Gluten free bread available.

All served with a salad garnish.

Add gastro chips to your hot or cold sandwich for only £2.20!

Hot Food

Chef's soup of the day (v) Chef's homemade soup served with artisan bread	£4.50
Soup and sandwich Any of our cold sandwiches accompanied by a mug of our Chef's soup of the day	£7.50
Ham or cheese omelette 3 free range egg omelette served with a salad garnish	£5.95
Jacket potato Choose from the following toppings: Cheese (v) Tuna and mayonnaise Baked beans (v)	£5.95

Grazing Platters

Platter for one	£10.95
Platter for two to share	£19.95

The Butcher's platter
Pressed ham hock and pea terrine, peppered brisket, black pudding croquettes, pork pie, sliced ham, pickles, artisan bread, mustard mayonnaise and a salad garnish

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

Add gastro chips for £2.20

Children's Menu

Choose from: Chicken nuggets Fish fingers Sausage Cheese and tomato pizza	£4.95
Add your side: Chips Mashed potato Then choose 1 of your 5 a day: Baked beans, peas or green and white mini trees (broccoli and cauliflower)	
Penne pasta with tomato sauce (v)	£3.95
Plain ham or cheese sandwich served with a salad garnish and crisps	£3.95

A choice of any half portion of an adult's main for half the price



Afternoon Tea

Served daily 14.30 – 16.30

Traditional Afternoon Tea - £14.00

Selection of thin cut, crustless sandwiches.
Freshly made fruit scone with jam and clotted cream and a selection of cakes.

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

Side Orders

Gastro chips (v)	£3.00
Breaded mushrooms with a garlic dip (v)	£3.25
Chef's salad (v)	£3.00
Black pudding croquettes	£3.95

Pastries and cakes

Homemade fruit scone Served with clotted cream and jam	£3.00
Homemade cheese scone Served with butter	£3.00
Toasted tea cakes Served with butter and jam	£2.75
Cake with pouring cream Please see our cake display for today's selection	£3.15
Vanilla, chocolate or strawberry ice cream	£3.00

Hot drinks

Breakfast Tea and Fruit Tea We have a wide selection of flavours, please ask your server for details	£2.50
Filter Coffee	£2.10
Espresso	£2.20
Americano	£2.70
Latte	£2.70
Cappuccino	£2.70
Mochaccino	£2.70

Affogato A shot of espresso poured over ice cream	£2.70
Hot chocolate Add cream and marshmallows for 50p	£2.70
Deluxe hot chocolates Please ask your server for details	£4.50
Syrup available for 50p per shot	

Soft drinks

Suso (250ml can) Lemon and lime / apple and elderflower / orange and mandarin / mango and passion fruit/ forest fruits	£2.00
Aqua Splash Sparkling Water Forest fruit / orange & mandarin / apple & blackcurrant / lemon & lime	£1.25
Robinson's Fruit Shoot Orange / apple / blackcurrant hydro	£2.20
Fentiman range Victorian lemonade / traditional ginger beer dandelion and burdock / traditional cola	£3.25
Slimline Tonic	£2.10
Still / Sparkling mineral water 330ml	£1.65
Still / Sparkling mineral water 750ml	£3.85

Alcoholic drinks

We have a varied selection of wines, beers and spirits. Please ask your server for a wine list for further details.

Daily Specials

Check our specials board for daily hot meals.

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.