

HISTORY

A railway coach, named Experiment, arrived the evening of 26 September 1825, was attached to Locomotion No. 1, and Pease, Stephenson and other members of the committee made an experimental journey between Shildon and Darlington, with James Stephenson, George's elder brother, at the controls. On 27 September, between 7 am and 8 am, 12 wagon's of coal were drawn up Etherley North Bank by a rope attached to the stationary engine at the top, and then let down the South Bank to St Helen's Auckland. A wagon of flour bags was attached and horses hauled the train to the bottom of Brusselton West Bank, where thousands watched the second stationary engine draw the train up the incline. The train was let down the East Bank to Shildon Lane End, where Locomotion No. 1, Experiment and 21 new coal wagon's fitted with seats were waiting.

The directors had allowed room for 300 passengers, but the train left carrying between 450 and 600 people, most travelling in empty wagons but some on top of wagons full of coal. Brakemen were placed between the wagons, and the train set off, led by a man on horseback with a flag. It picked up speed on the gentle downward slope and reached 10 to 12 miles per hour (16 to 19 km/h), leaving behind men on field hunters (horses) who had tried to keep up with the procession. The train stopped when the wagon carrying the company surveyors and engineers lost a wheel; the wagon was left behind and the train continued. The train stopped again, this time for 35 minutes to repair the locomotive and the train set off again, reaching 15 mph (24 km/h) before it was welcomed by an estimated 10,000 people as it came to a stop at the Darlington branch junction. Eight and a half miles (14 km) had been covered in two hours, and subtracting the 55 minutes accounted by the two stops, it had travelled at an average speed of 8 mph (13 km/h). Six wagons of coal were distributed to the poor, workers stopped for refreshments and many of the passengers from Brusselton alighted at Darlington, to be replaced by others.


Two wagons for the Yarm Band were attached, and at 12:30 pm the locomotive started for Stockton, now hauling 31 vehicles with 550 passengers. On the 5 miles (8 km) of nearly level track east of Darlington the train struggled to reach more than 4 mph (6.4 km/h). Crowds waited for the train to cross the Stockton to Yarm tur pike. Approaching Stockton it gained speed and reached 15 mph (24 km/h) again, before a man clinging to the outside of a wagon fell off and his foot was crushed by the following vehicle. The train arrived 3 hours, 7 minutes after leaving Darlington. The opening ceremony was considered a success and that evening 102 people sat down to a celebratory dinner at the Town Hall.

STARTERS

THE 1825 CHOWDER £4.95
Served with warm roll & butter

SMOKED SALMON PARFAIT £7.95
On a bed of pea shoots
with toasted ciabatta croute

BACON & BLACK PUDDING STACK £5.95
Served with pepper cream sauce

TOFU TEMPURA  £5.50
Served with vegan wasabi aioli

PRAWN & CAPER SALAD £7.95
Dressed with lemon oil

VEGETABLE SPRING ROLL  £5.95
Served with soy chilli dipping sauce

BELLY PORK £7.50
Honey roasted with toffee apple sauce
& smoked salt crackling

CHICKEN WINGS £5.95
Served with BBQ & sweet & sour sauces

 Suitable for Vegetarians  Suitable for Vegans

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.

MAINS

BEEF SKILLET **£19.95**

Strips of sirloin steak with mushrooms & onion served with tortilla wraps, salad & chips

CAJUN CHICKEN SIZZLER **£15.95**

Strips of chicken, peppers & red onion in Cajun spices served on a skillet with tortilla wraps, chips & salad

CHICKEN BALLOTINE **£16.95**

Chicken breast stuffed with apricot mousse in a madiera cream with new potatoes & seasonal vegetables

GAME PIE **£18.95**

Mix of pheasant, rabbit, venison & wild boar cooked in a fruity red wine veal jus & topped with suet pastry with chips & seasonal vegetables

PORK LOIN STEAK **£16.95**

Pan roasted with wholegrain mustard & honey jus served with new potatoes & seasonal vegetables

MEDITERRANEAN SOLE **£14.95**

Fillet of yellowfin lemon sole cooked in lemon butter topped with a tomato & olive tapenade with new potatoes & seasonal vegetables

BARBARIE DUCK BREAST **£19.95**

Served with home-cut sweet potato game chips, seasonal vegetables & a sweet orange & brandy jus

DAUBE OF BEEF **£17.95**

Slow cooked featherblade of beef with carrot, button mushrooms & silverskin onions in a rich red wine jus served with creamy mashed potatoes

VEGETABLE MOUSSAKA **£14.95**

Traditional style moussaka served with fresh Mediterranean style salad & garlic bread slices

CHINESE STYLE NOODLES **£14.95**

Stir-fried oriental style veg in a sweet chilli & 5 spice sauce served with rice noodles & prawn crackers

SIDES

ONION RINGS V £4.95
Deep fried in our own beer batter

HOUSE SALAD V £5.95
Medley of leaves, cucumber, tomato,
celery & peppers dressed with basil oil

VEGETABLES V £4.95
Assorted seasonal vegetables & new potatoes
lightly buttered & seasoned

CHIPS V £4.25
Rustic home-cut chunky chips
seasoned with sea salt

SAUTÉED MUSHROOMS V £4.95
Medley of sliced portabello, button &
wild mushrooms cooked in butter with
sea salt & herbs

SALAD CAPRESE V £5.95
Sliced mozzarella & tomato with
fresh chopped basil & olive oil

DESSERTS

**CHEFS CHEESECAKE
OF THE DAY** **£5.95**

Mascarpone based cheesecake
on a crisp biscuit base

CHEESE BOARD **£11.95**

Selection of cheese with savoury biscuits,
chutney & celery

**APPLE &
CINNAMON CRUMBLE** **£5.95**

Served with custard

TIRAMISU **£6.95**

Classic Greek style dessert

**FRUITS OF THE
FOREST ENCHILADA** **£5.95**

With raspberry coulis drizzle

CRANACHAN **£6.95**

Classic Scottish dessert of toasted rolled oats
in whisky with cream & raspberries

TART TATIN **£6.95**

Classic dessert finished with cream

SPARKLING & CHAMPAGNE

1 GALANTI PROSECCO EXTRA DRY | *ITALY*

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

125ml £4.50 | **Bottle** £24.95

2 BOUCHÉ PÈRE ET FILS CUVÉE RÉSERVÉE BRUT | *FRANCE*

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.

Bottle £39.95

3 TAITTINGER BRUT RÉSERVE | *FRANCE*

The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.

Bottle £49.95

WHITE WINE

4 PANUELO SAUVIGNON BLANC-AIRÉN | *SPAIN*

Ripe and fruity, with notes of melon and pear.

Bottle £16.95

5 ANTONIO RUBINI PINOT GRIGIOA DELLE VENEZIE, *ITALY*

Shows apple and pear with hints of white peach and elderflower

125ml £3.25 | 175ml £4.25 | 250ml £6.25 | **Bottle** £17.95

6 MONTE VERDE SAUVIGNON BLANC CENTRAL VALLEY | *CHILE*

Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

125ml £3.50 | 175ml £4.50 | 250ml £6.50 | **Bottle** £18.95

7 SHORT MILE BAY CHARDONNAY | *SOUTH EASTERN AUSTRALIA*

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

125ml £3.75 | 175ml £4.75 | 250ml £6.75 | **Bottle** £19.95

8 RARE VINEYARDS MARSANNE-VIOGNIER, PAYS D'OC | *FRANCE*

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.

Bottle £20.95

9 KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH | *SOUTH AFRICA*

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.

Bottle £22.95

10 LEEFIELD STATION SAUVIGNON BLANC *NEW ZEALAND*

A ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone.

Bottle £24.95

11 GAVI DI GAVI, ENRICO SERAFINO | *ITALY*

Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

Bottle £28.95

ROSÉ WINES

12 SOLSTICE PINOT GRIGIO ROSÉ, PAVIA | *ITALY*

Refreshingly dry with notes of strawberry fruit.

125ml £3.50 | 175ml £4.50 | 250ml £6.50 | Bottle £18.95

13 WHISPERING HILLS WHITE ZINFANDEL CALIFORNIA | *USA*

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

125ml £3.50 | 175ml £4.50 | 250ml £6.50 | Bottle £18.95

14 COTEAUX VAROIS EN PROVENCE ROSÉ, LUMIÈRE, ESTANDON | *FRANCE*

Vibrant aromas of peach and strawberry: dry with citrus fruit on the refreshing finish.

Bottle £22.95

RED WINES

6 MONTE VERDE SAUVIGNON BLANC CENTRAL VALLEY | *CHILE*

Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

125ml £3.50 | 175ml £4.50 | 250ml £6.50 | Bottle £18.95

15 PANUELO TEMPRANILLO-CABERNET, SAUVIGNON | *SPAIN*

Ripe red and dark berry fruit flavours, with a soft, supple finish.

Bottle £16.95

16 CASA VISTA MERLOT, CENTRAL VALLEY | *CHILE*

Generous, soft, ripe blackberry and red plum fruit flavours.

125ml £3.25 | 175ml £4.25 | 250ml £6.25 | Bottle £17.95

17 BETWEEN THORNS SHIRAZ SOUTH EASTERN AUSTRALIA

Cherry and raspberry, complemented by hints of spice and vanilla.

125ml £3.50 | 175ml £4.50 | 250ml £6.50 | Bottle £18.95

18 GRANFORT CABERNET SAUVIGNON, PAYS D'OC | *FRANCE*

All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.

125ml £3.75 | 175ml £4.75 | 250ml £6.75 | Bottle £19.95

19 RARE VINEYARDS PINOT NOIR, VIN DE FRANCE | *FRANCE*

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

Bottle £20.95

20 CALLIA SELECTED MALBEC, SAN JUAN ARGENTINA

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.

Bottle £22.95

21 RIOJA CRIANZA, VIÑA REAL | *SPAIN*

Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.

Bottle £24.95

22 THE FEDERALIST 1776 ZINFANDEL, LODI | *USA*

Plum and cherry dominate, backed up by cinnamon spice: full-bodied, with a long smooth finish.

Bottle £28.95

DESSERT WINE

23 ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY | *CHILE*

Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.

75ml £6.50 | 1/2 Bottle 17.95

HOT DRINKS

SPECIALITY COFFEE (POT FOR ONE)	£2.95
LATTE	£3.50
AMERICANO	£2.95
CAPPUCCINO	£3.50
ESPRESSO	£3.25
FLAT WHITE	£3.50
LIQUOR COFFEE	£4.95
TEA (POT FOR ONE)	£2.75
FRUIT TEAS	£2.95
HERBAL TEAS	£2.95