



you only live once, so go on enjoy yourself

NIBBLES AND STARTERS

Homemade Soup of the Day

Ask one of our team about today's soup, served with slices of ciabatta bread — £4.99

Salt & Pepper Calamari

Deep-fried crispy calamari, lightly coated in salt flakes and cracked black pepper, served with garlic aioli and fresh lemon — £6.99

Bruschetta

Fresh ripe tomatoes and basil on chargrilled ciabatta — £4.95
or topped with cheese — £5.95

Chicken Liver Pâté

Smooth chicken liver pâté, served on a toasted ciabatta with onion relish — £5.99

Tempura Prawns

With a Thai sweet chilli sauce — £8.99

SALADS

Rare Beef Salad

Premium steak grilled rare, thinly sliced, served on a bed of mixed salad with olives and finished with a sticky soy reduction, topped with toasted sesame seeds — £9.99

Greek Open Pitta Salad

Hummus and a warm pitta bread served with feta, olives, red onion, mixed leaves and a refreshing cucumber mint tzatziki — £8.99

Caesar Salad

Shavings of parmesan with croutons served on a bed of mixed leaf with or without chicken; anchovies optional — £6.99 (as it comes) — £8.99 (with chicken)

BOARDS, PLATTERS AND KEBABS

If you like to graze then why not try one of our sharers available in sizes suitable for one, or two.

Steak and Chicken Platter

Prime rump steak (cooked to your liking) and succulent grilled chicken breast, served with salad, Lebanese flatbread, triple-cooked chips and a selection of dips — £11.99 / £19.99

Seafood Platter

Smoked salmon, prawns, whitebait, crayfish tails... whatever the catch of the day allows, served with salad, Lebanese flatbread and a selection of dips — £11.99 / £19.99

Antipasti Platter

A selection of cured meats served with marinated olives, buffalo mozzarella, artichoke hearts, ciabatta and a selection of dips — £11.99 / £19.99

Chicken Platter

Succulent grilled chicken breast served with salad, Lebanese flatbread, triple-cooked chips and a selection of dips — £11.99 / £19.99

Steak Platter

Prime rump steak (cooked to your liking) served with salad, Lebanese flatbread, triple-cooked chips and a selection of dips — £11.99 / £22.99

Yolo's Drizzling Kebab Hanging Skewers

Your choice drizzled with sweet chilli sauce or garlic butter, served with skinny fries. Chicken £10.99 — Halloumi £10.59

MAINS

Traditional Fish and Chips

North Sea cod fillet battered and deep-fried, served with triple-cooked chips, mushy peas, lemon and homemade tartare sauce — £10.99

Pie of the Day

Freshly made gourmet pies using locally sourced produce. Get in quick before they run out. Served with garden peas, a jug of gravy and a choice of triple-cut chips or mash — £10.99

Ask one of our team about today's choice(s) from: *Steak, Ale & Mushroom; Steak & Red Wine; Chicken & Mushroom; Chicken & Chorizo; Pork & Cider*

JOIN US FOR 2-4-1 ON OUR ENTIRE PIE RANGE EVERY TUESDAY FROM NOON

Vegetable & Feta Crumble Pie

Served with triple cooked chips, salad leaves dressed with balsamic vinegar and red slaw — £10.99

Creamy Chicken Pesto Pasta

Sun-dried tomatoes and pesto with penne pasta — £5.99/£8.99

Spaghetti Carbonara

Parmesan, onion, cream and smoked bacon; simple and delicious — £5.99/£8.99

Penne Pasta with Tomato and Basil

A delicious penne pasta dish with tomato, basil, olives and parmesan cheese — £4.99/£7.99

Add salt and pepper beef meatballs — £1.49 (or £1.99 to go large)

Gammon Steak

A 12oz gammon horseshoe served with triple-cut chips, garden peas, a grilled pineapple ring and a fried egg — £8.99

Rib Eye Steak

12oz rib eye served with triple-cooked chips and garnished with tomatoes and mushrooms — £19.99

Add a diane, blue cheese or peppercorn sauce — £1.99

BURGERS

We only use the best ingredients; locally bakgd soft white buns, a large home-style prime steak mince patty, served with onion rings and skinny fries.

Classic

Topped with beef tomato, cheddar cheese, crispy streaky bacon, red onion and Yolo's sweet barbecue relish — £9.99

Burger Italia

Topped with sliced salami, mozzarella, pesto and rocket alongside sun-dried tomato and baby gem lettuce — £11.99

Holy Guacamole

Loaded with guacamole made from fresh avocado, lime, onion and coriander topped with crumbled feta cheese. — £9.99

Chicken BLT

Succulent chicken fillet topped with crispy bacon, lettuce and tomato, served with mayonnaise — £9.99

SANDWICHES

Grilled Chicken Ciabatta

Chargrilled chicken with red cabbage slaw — £5.49

Oak Smoked Bacon & Brie Melt

Locally smoked bacon, grilled to perfection with creamy brie and cranberry jam — £5.49

Good Old-Fashioned Tuna Melt

Tuna, sweetcorn and mayonnaise topped with cheese, on a ciabatta — £4.49

Captain's Classic Fish Finger Sandwich

With shredded lettuce and sliced tomato, a choice of tomato/tartare sauce and served in a ciabatta — £4.99

Grilled Halloumi Ciabatta

Grilled Halloumi topped with guacamole, red onion, baby gem lettuce and pesto oil — £5.99

SIDE ORDERS

Triple-Cooked Chips; Skinny Fries; Onion Rings; Red Slaw; Garlic Bread; Rustic Ciabatta & Olives; Pitta Bread or Lebanese Flat Bread & Hummus — £2.99

Skinny Fries with Truffle Oil & Parmesan Shaving — £2.99

PIZZA

All of our thin and crispy pizzas are available in two sizes, 1 foot or 2 feet long, and all come with a base of our homemade marinara sauce and grated mozzarella cheese.

Margherita

Our base pizza topped with buffalo mozzarella, garlic butter and basil — £9.99/£19.49

Vegetable

Topped with roasted red pepper, red onion, sun dried tomato, olives, artichokes, spinach, button mushrooms and basil — £9.99/£19.49

Chicken

With chicken, roasted red pepper, red onion and rosemary and optional bbq sauce — £9.99/£19.49

Red Pesto

With red pesto, roasted red pepper, ham, buffalo mozzarella and basil — £11.99/£23.49

Meat Feast

Topped with salami, ham, chicken, pork sausage and bacon — £11.99/£23.49

Seafood

With king prawns, squid, anchovies, capers, smoked salmon and fresh rocket — £12.99/£25.49

The YOLO

Our signature pizza with all of your favourite toppings; salami, pork sausage, chicken, red onion, roasted red pepper, red pesto and fresh rocket — £12.99/£24.99

Traditional Garlic Bread Pizza

Fresh home-made dough with a generous smothering of garlic butter — £5.99

*Additional toppings: Red chilli, red pepper, mushroom, pineapple, olives — 75p each
Chicken, bacon, pork sausage, ham, salami — £1.25 each. Prawns — £1.75*

JOIN US FOR 2-4-1 ON OUR ENTIRE PIZZA RANGE EVERY WEDNESDAY FROM NOON

DESSERTS

Salted Caramel & Chocolate Cheesecake

Served with cream — £5.99

Mini Doughnuts

Served with cream and dipping sauces — £5.99

Heavenly Fudge & Chocolate Cake

Three layers of dark chocolate sponge, layered with sweet butter icing and chocolate fudge, wrapped in a coat of chocolate fudge icing, topped with flakes of white chocolate — £5.99

Eton Mess

Meringue, strawberries and cream; simple but delicious — £5.99

Yolo's Berry Delight

A selection of sorbets, seasonal berries and whipped cream — £6.99

Yolo's Drizzling Marshmallow & Strawberry Hanging Skewer

A hanging skewer of juicy strawberries and soft marshmallows, drizzled with a hot chocolate sauce, finished off with some delicious vanilla ice cream — £6.99

Cheese Platter

A selection of our best cheese served with biscuits, chutney, grapes and sliced apple — £10.99

Please order your food and drinks at the bar, they will then be served to you at your table — Telephone: 01661 824 146 — Email: ponteland@yolo.uk.com — www.yolo.uk.com

PLEASE NOTE: ALL OUR FOOD IS COOKED TO ORDER WHICH MAY RESULT IN A LONGER THAN AVERAGE WAITING TIME DURING BUSY PERIODS. THANK YOU FOR YOUR PATIENCE. IF YOU HAVE ANY SPECIAL DIETARY REQUESTS OR ALLERGY REQUIREMENTS, PLEASE INFORM YOUR SERVER WHO WILL BE ABLE TO ADVISE YOU ACCORDINGLY. GLUTEN FREE OPTIONS AVAILABLE ON REQUEST. ♻️ = VEGETARIAN DISH



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WHITE WINE & ROSÉ

Berri Estates Unoaked Chardonnay, South-Eastern Australia (13% abv)

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish.
£14.25 (Bottle) / £5.35 (250ml) / £3.95 (175ml)

Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley (12.5% abv)

Hand-harvested and gently pressed to retain the fruit aromas and flavour of citrus fruit, melon, pineapple and pear.
£17.25 (Bottle) / £6.05 (250ml) / £4.65 (175ml)

Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch (13.5% abv)

Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.
£18.05 (Bottle) / £6.25 (250ml) / £4.85 (175ml)

Da Luca Pinot Grigio, Terre Siciliane (12.5% abv)

Aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava.
£19.25 (Bottle) / £6.45 (250ml) / £5.05 (175ml)

Rare Vineyards Marsanne-Viognier, Pays d'Oc (12% abv)

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.
£19.25 (Bottle) / £6.45 (250ml) / £5.05 (175ml)

Waipara Hills Sauvignon Blanc, Marlborough (13% abv)

Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes.
£22.25 (Bottle)

Sancerre, Les Collinettes, Joseph Mellot (12.5% abv)

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish.
£30.25 (Bottle)

Chablis, Louis Jadot (12.5% abv)

A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.
£32.25 (Bottle)

Berri Estates Rosé, South-Eastern Australia (11.5% abv)

A spicy, fruit-led rosé with a touch of richness on the palate.
£14.25 (Bottle) / £5.35 (250ml) / £3.95 (175ml)

Parini Pinot Grigio Rosé delle Venezie (12% abv)

Soft, coppery-pink rosé; delicate and fruity bouquet, soft and fresh on the palate.
£18.25 (Bottle) / £6.25 (250ml) / £4.85 (175ml)

Portillo Malbec Rosé, Uco Valley, Mendoza (12.5% abv)

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.
£20.25 (Bottle)

La Colline aux Lavandes Rosé Les Vins Méditerranée, Jean Luc Colombo (12.5% abv)

A light, refreshing, dry rosé with a subtle red-fruit character, dominated by powerful herbaceous aromas.
£22.25 (Bottle)

Wine by the glass – in accordance with the revised legislation for capacity measures (intoxicating liquor) regulations.
This establishment sells wine by the glass in quantities of 125ml (small), 175ml (medium) and 250ml (large).
We offer 125ml measures in all available wine by the glass.

RED WINE

Berri Estates Shiraz, South-Eastern Australia (13% abv)

This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia. The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish.
£14.25 (Bottle) / £5.35 (250ml) / £3.95 (175ml)

Granfort Cabernet Sauvignon, Pays d'Oc (13% abv)

All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.
£17.25 (Bottle) / £6.05 (250ml) / £4.65 (175ml)

Callia Malbec, San Juan (12.5% abv)

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.
£18.25 (Bottle) / £6.25 (250ml) / £4.85 (175ml)

Rare Vineyards Pinot Noir, Vin de France (13% abv)

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.
£19.25 (Bottle) / £6.45 (250ml) / £5.05 (175ml)

Portillo Malbec, Uco Valley, Mendoza (13.5% abv)

Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice.
£19.25 (Bottle)

Blackstone Winemaker's Merlot, California (13.5% abv)

A sumptuousness of dark berry and black cherry aromas and spicy clove, generous rich softness and gentle barrique complexity.
£20.25 (Bottle)

Don Jacobo Rioja Crianza Tinto, Bodegas Corral (12.5% abv)

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.
£22.25 (Bottle)

Waipara Hills Pinot Noir, Central Otago (13.5% abv)

Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla spice.
£26.25 (Bottle)

Châteauneuf-du-Pape, Les Cornalines (14% abv)

Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.
£35.25 (Bottle)

CHAMPAGNE, SPARKLING WINES & COCKTAILS

Please ask staff to see a copy of our extensive menu

OUR FABULOUS MEZZANINE SPACE IS NOW AVAILABLE FOR PRIVATE HIRE
COMPLETE WITH IT'S OWN DEDICATED BAR — ASK ONE OF OUR TEAM FOR DETAILS

EVER FANCED STEPPING BEHIND A BAR TO MUDDLE A MOJITO OR MIX A MARTINI?
IF SO, ASK ABOUT OUR INTERACTIVE COCKTAIL CLASSES

PRE-BOOK A BOOTH WITH US FOR THAT SPECIAL OCCASION
AND TAKE ADVANTAGE OF OUR EXCLUSIVE DRINKS PACKAGES — ASK ONE OF OUR TEAM FOR DETAILS

IF LIVE MUSIC ROCKS YOU, JOIN US FOR OUR ACOUSTIC SETS
EVERY THURSDAY AND SUNDAY — ASK ONE OF OUR TEAM FOR THIS WEEK'S SET TIMES