

## Tearoom



# Simonburn Tearooms

► **Location** 1 The Mains, Simonburn, Hexham, NE48 3AW **Tel** 0845 201 1286 **Open Summer:** Mon-Sun 9am-6pm; **Winter:** Mon-Sun 9am-5pm **Web** [www.simonburntearooms.com](http://www.simonburntearooms.com)  
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Simonburn is a peaceful hamlet in the North Tyne Valley, and a wonderful place to visit with its fascinating history, early 13th-Century church and picturesque beauty. History aside, the Simonburn Tearooms and Craft Shop provide reason enough for making the trip to this tranquil village, giving you the chance to relish excellent food and warm hospitality.

Flexibility is the key to this wonderful establishment. Catering for a wide customer base, it offers morning coffee, light lunches, traditional afternoon tea, snacks, Sunday lunch (best booked in advance) and bed and breakfast too. Entering through the village shop – which offers Northumbrian jams, marmalade, pickles and ales – we were met by friendly owner Ann Maddison, who took us into the tearoom. Seated at the window overlooking the delightful garden, where one can eat in the sunshine, we watched fascinating doves around their dovecotes. Ann is a real food enthusiast and after a lovely chat we opted for homemade smoked mackerel fish cakes and the fresh salmon, both served with seasonal vegetables. We were then offered the choice of a stunning selection of sweets. After much deliberation, Ann's blueberry and apple pie with ice cream and master baker's

apricot and ginger crunch were chosen, and what a delicious delight every mouthful was.

Award-winning Ann (entrepreneur and wildlife protector) is passionate about healthy food and very aware of special dietary needs. The home-cooked menu varies each day and is seasonally based. Pasta is a regular weekday inclusion and a favourite with walkers and cyclists, homemade scones are baked daily and there are plenty of vegetarian dishes. Responsible purchasing and customer consideration ensure that produce is sourced and made within a ten-mile radius, or cooked by Ann on site. Vegetables, salads and herbs, grown on the premises or nearby, are picked fresh, and eggs come from rare breeds of hens and ducks. Wild mushrooms, fruits and berries are collected in season for soups and jams, and local game is used when available. Simonburn Tearooms is a special place. Welcoming and informal, it is a perfect escape for families and wonderfully safe and fun for children.

