

THE PLACE

UPSTAIRS

EST. 2024

MENU





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OUR ETHOS

Welcome to The Place Upstairs, the home of wine: wine and cheese, wine and meat, wine and friends.

Our aim is simple. We want to be the place to go to for wine and charcuterie in Gateshead.

On offer is a warm, cosy and friendly space with an extensive wine list and the absolute best in continental cheeses and meats.

We are an independent wine bar, driven by the love of the simple things: good wine, good food, good music and most importantly, good friends!

Keeping it as simple as we can, our menu has been designed to showcase the finest wines from around the world. Think of well known grapes from lesser known countries and banging classics from exciting, established producers. We pair food with wine, not the other way round.

Every wine we serve has a recommended pairing, designed to compliment or contrast your wine of choice.

Our most important ingredient is the customer. We strive to keep our venue safe by managing the mix of people, to create the atmosphere we want to enjoy for many years to come.

“Drinking good wine with good food in good company is one of life’s most civilised pleasures.”

LOW FELL'S WORST KEPT SECRET!

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OUR PAIRINGS

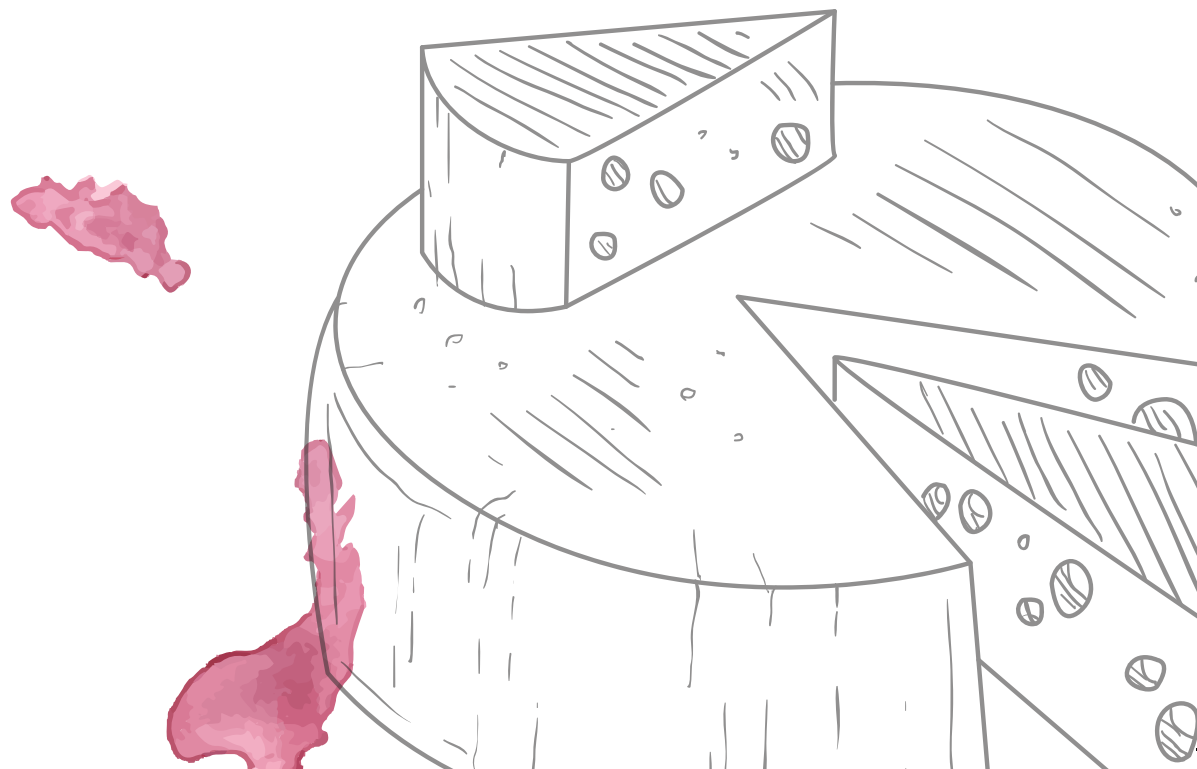
We've recommended a cheese or meat that accompanies every wine on the menu. They are abbreviated on each page: a full list of all the abbreviations can be found on our 'Cheese & Meat' menu.

Our pairings shouldn't be taken as gospel. Feel free to choose whichever cheese or meat you prefer.

We carefully pair acidic and creamy cheeses and sweet cured or robust meats to compliment or contrast our wide selection of wines. You can follow our recommendations or go off-piste and make your own discoveries (or 'mistakes'...)

Because you can have one piece of cheese or meat with any glass of wine, you're welcome to make as many 'mistakes' as you like!

Like our choices? Take some home!
All cheese and meat available to take away from our deli counter.



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NOT YOUR AVERAGE HOUSE

WHITE



CHENIN BLANC , False Bay ‘Slow’ <i>Creamy lemon, fennel and bready aromas.</i>	South Africa	3.85	5.35	20	Tal.	Saus.
PINOT GRIGIO , Calusari <i>Grapefruit and peachy with a citrusy acidity.</i>	Romania	4.55	6.35	24	Prov.	Parm.
CHARDONNAY RESERVA , Caliterra <i>Fresh pineapple and pear.</i>	Chile	4.85	6.75	26	G.C.	Fin.

RED

SANGIOVESE IGT , Il Traliccio <i>Juicy finish with cherry and damson.</i>	Italy	3.85	5.35	20	Gor.	Nap.
SYRAH ‘OLD SCHOOL’ , False Bay <i>Full and elegant with bramble fruits.</i>	South Africa	4.55	6.35	24	Blu.	Spec.
MERLOT MOURVEDRE , Les Oliviers <i>Berries and plum, with a warm spice and a herby finish.</i>	France	4.85	6.75	26	Prov.	Saus.

PINK

PINOT GRIGIO ROSE , Amore Vino <i>Fresh, floral and zesty.</i>	Italy	4.00	5.50	21	Bri	Bri
WHITE ZINFANDEL , Maia <i>Luscious strawberry ice cream aromas with bright berry fruit flavours.</i>	Italy	-	-	21	Bri	Bri
ROSE , Rosa de Azafran <i>Dry and crisp with delicate fruit aromas.</i>	Spain	-	-	27	Bri	Bri

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THE BEST OF THE REST

WHITE



SAUVIGNON BLANC , Domaine de Vedilhan <i>Fresh, tropical and delicately smoky.</i>	France	4.70	6.65	27	Man.	Ser.
PECORINO TERRE DI CHIETTI , Pe Mo <i>Fresh, citrusy and wonderfully zingy.</i>	Italy	5.10	7.10	29	Pec.	Mort.
ALBARINO , Raimat <i>Complex, floral and fruity.</i>	Spain	6.00	8.40	35	Man.	Fin.
GAVI DEL COMUNE DI GAVI , Nuovo Quadro <i>Peachy. crispy and elegant with a hint of lime.</i>	Italy	-	-	38	Prov.	Parm.
DOM RIESLING OFF-DRY , Bischofliche <i>Apple, floral, ripe and acidic.</i>	Germany	-	-	43	Gor.	Spec.
OAKED BLANCO RIOJA , Akemi <i>Creamy and lively. Simply 'wow'!</i>	Spain	-	-	45	Pec.	Fin.

RED

PINOT NOIR , Calusari <i>Black cherry and spicy cinnamon.</i>	Romania	4.70	6.65	27	Pec.	Fin.
CHIANTI DOCG , Volpetto <i>Full, lively and intense.</i>	Italy	5.10	7.10	29	Ched.	Nap.
RIOJA CRIANZA , El Meson <i>Lively fruit with vanilla and spice. A 'proper Rioja'.</i>	Spain	6.00	8.40	35	Man.	Ser.
OBRA MALBEC , Septima <i>Cherry and plum, fruity finish.</i>	Argentina	-	-	38	Blu.	Saus.
VIN NATURE A BUTINER BEAUJOLAIS-VILLAGES <i>Fruity, pure and floral. Beautifully balanced.</i>	France	-	-	43	Ched.	Spec.

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GO ON, TREAT YOURSELF!

WHITE



ASSYRTIKO , Papagiannakos	Greece	-	-	46	Man. Parm.
<i>White blossom, orange and lime. Textured and refreshing.</i>					
CHABLIS , Domaine de la Motte	France	-	-	52	Prov. Nap.
<i>Full, ripe fruit and oak depth. A 'classic Chablis'.</i>					
SANCERRE , Domaine Michel Girard	Chile	-	-	57	G.C. Fin.
<i>Crunchy green apples. Ripe and generous.</i>					

RED






MONTEPULCIANO , Coste Di Moro Lunaria	Italy	-	-	46	Gor. Ser.
<i>Black cherries and toasted oak with a long and fruity finish.</i>					
CRU BOURGEOIS MEDOC , Chateau Carcanieux	France	-	-	52	G.C. Nap.
<i>Ripe cassis fruit, gently feral with a long and spicy flavour.</i>					
EPICURIA CABERNET SAUVIGNON , La Zouina	Morocco	-	-	57	Blu. Saus.
<i>Warm aromas, perfect for a powerful pallet. Melted notes of ripe, red fruits.</i>					

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THE BUBBLES

							
PROSECCO SPUMANTE DOC , Il Caggio	Italy	5.85	-	25	G.C.	Parm.	
<i>Apple and pear, lively bubbles.</i>							
GRASPAROSSA LAMBRUSCO , Cantina di Soliera	Italy	-	-	27	Prov.	Mort.	
<i>Raspberry ripple and crushed black fruits.</i>							
SPUMANTE VINHO VERDE , Portal da Calcada	Portugal	-	-	36	Man.	Ser.	
<i>Fresh and floral with delicate bubbles.</i>							
BLANC DE BLANCS , Anna de Codorniu	Spain	-	-	40	Pec.	Fin.	
<i>Fine persistent bubbles with a hint of creamy, tropical fruits.</i>							
SPECIAL CUVÉE CHAMPAGNE , Bollinger	France	-	-	98	Pec.	Mort.	
<i>Roasted apples with a peach compote. Length and bubbles like velvet.</i>							

SWEETIES & FORTIFIED

NOSTROS LATE HARVEST , Indomita	Chile	6.70	9.30	26	Ched.	Spec.	
<i>White peach, lychee and candied lemon.</i>							
OLOROSO 'PIEDRA LUENGA' , Bodes Robles	Spain	12.95	18.10	39	Man.	Parm.	
<i>Toasted almost with fresh fruit. Warm and persistent.</i>							
RECIOTO DCG CLASSICO , Cantina di Negrar	Italy	13.75	19.20	42	Ched.	Fin.	
<i>Intensely fruity, velvety and generously warm.</i>							
RESERVA RUBY PORT , Quinta da Valeira	Portugal	14.50	20	44	Blu.	Ser.	
<i>Rich, ripe and fruity with an intense finish.</i>							



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THINGS THAT AREN'T WINE

ON TAP

GRAND CENTRAL IPA	6.50 / 3.25
'A BIRRA THE PLACE' EXPORT	5 / 2.50

BOTTLES/CANS

SOUTH WEST ORCHARDS CRAFT CIDER	6.50
SOUTH WEST ORCHARDS CRAFT CIDER RASPBERRY	7.95
SOUTH WEST ORCHARDS CRAFT CIDER (LOW ALCOHOL)	5.95
CORONA CERO (0%)	4.50
LUCKY BHUDDA BEER	6
FORGED IRISH STOUT	6

SPIRITS

SPEAK TO A MEMBER OF THE TEAM TO SEE OUR RANGE OF SPIRITS FROM BEHIND THE BAR!

SOFT DRINKS



MARLISH GINGER ALE	2.50
MARLISH ENGLISH TONIC	2.50
MARLISH LEMONADE	2.50
MARLISH SPARKLING WATER	1.70
MARLISH STILL WATER	1.70
TOMARCHIO ARANCIATA ROSSA (ORANGE)	3.75
TOMARCHIO LIMONATA (LEMONADE)	3.75
TOMARCHIO MANDARINO VERDE (GREEN APPLE)	3.75
COCA-COLA	2.95

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CHEESE & MEAT

MANCHEGO

Intense, zesty, rich and full

Man.

GORGONZOLA

Blue, salty and earthy

Gor.

GOATS CHEESE

Tangy, tarty and sharply sweet

G.C.

PROVOLONE DOLCE

Sweet and mild with a slight tang

Prov.

BLUE CHEESE HOJAS

Creamy, intense and long lasting

Blu.

BRUE VALLEY MATURE FARMHOUSE CHEDDAR

Nutty, sharp, tangy and tarty

Ched.

PECORINO ROMANO *£2 SUPPLEMENT

Nutty, mild, sweet and creamy

Pec.

SERRANO GRAN RESERVA

Sweet and nutty, 18 month old

Ser.

MORTADELLA

Rich and fatty with a hint of pistachio

Mort.

SPECK INTERO

Smoky with hints of aromatic spice

Spec.

NAPOLI SALAMI

Gentle smoke, peppery and earthy

Nap.

PARMA HAM RESERVE

Salty, sweet, nutty and fatty

Parm.

FINOCCHIONA SALAMI

Soft, deep flavour with fennel notes

Fin.

SALSICA SARDA PICANTE

Sardinian pork sausage with a gentle, mouthwatering kick

Saus.

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1 MEAT OR CHEESE FOR £4.50

OR

ANY 3 MEATS OR CHEESES FOR £12

CHARCUTERIE BOARD

A choice of 5 meats, served with bread and butter pickles, cornichons and honey, onion chutney, pickled onions, ciabatta, focaccia bread and olives.

£35

CHEESE BOARD

A choice of 5 cheeses, served with smoked tomato chutney, apple and fig chutney, crackers, ciabatta, focaccia bread and olives.

£35

Please inform our staff of any allergies or intolerances at point of ordering.

