

OUR STORY

In June 2010, Mark created and launched Signature By Mark Small, in Whitley Bay. Within three years, he successfully expanded to five additional branches. Fast forward 13 years – Signature now proudly covers 19 locations across the North East, completing over £2 billion worth of property sales.

Recognising the evolving landscape of estate agency transactions, where 96% of interactions occur online or over the phone, Mark decided to innovate. In 2020, he transformed the flagship branch into the sophisticated Signature Lounge, offering a unique blend of high-end services, alongside the head office on the third floor and the estate agency based on the second. This unconventional concept aimed to provide something extraordinary for our local community and once again utilise our great location on Park View.

Over the past three years, the venture has been immensely successful, resonating with our customers who appreciate the distinct experience. However, a word of caution: enjoy the lounge ambiance responsibly—too many wines might lead to accidentally buying a house!



SIGNATURE MENU

Turkish Eggs £7.95
Poached eggs served over a garlicky dill Greek yogurt, dukkah, and chilli oil with butter (gf)

Signature French Toast £11.50
French toasted bloomer bread topped with crispy pancetta maple syrup and a blueberry compote.

Bircher Muesli £5.95
Overnight soaked porridge oats with apple, honey topped with mixed berries and toasted hazelnuts and almonds. (v)

Eggs Benedict £8.95
Toasted English muffin with poached eggs topped with creamy hollandaise, topped with: (gf option available)
Spinach (V)
Bayonne Ham (+£1)
Smoked Salmon (+£2)

Sausage or Bacon Bap £5.95
Served on a buttered white roll.
Have both (£6.50)

Smashed Avocado On Toast £9.95
White bloomer toast, smashed avocado with a hint of siracha, served with two poached eggs.

Smoked Salmon and Scrambled Eggs £9.95
Free-range scrambled eggs, mixed with Scottish salmon.
Add a side of white bloomer toast. (£2) (gf option available)

Belgian Waffles £9.95
Sweet Belgian waffles topped with our Signature fried chicken, accompanied by a siracha and honey sauce.
Add two fried eggs (£2)

Homemade Scones £3.75
A variety of delicious freshly baked scones. Ask your server about the selection we have available today.

Pastries £2.75
A selection of freshly baked sweet pastries. Ask your server about the selection we have available today.

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is completely free from traces of allergens

SIGNATURE MENU

Cheese Board for One £9.25
Ask our server about our cheese selection. (v)

Tempura King Prawns £9.95
Served with a sweet chilli dip.

Duck Bao Bun £7.95
Hoisin sriracha duck, cucumber, spring onions, and sesame seeds.

Pork Bao Bun £6.95
Soy glazed crispy pork belly, with spring onions and sesame seeds.

Signature Fried Chicken £7.95
With smoked paprika mayo.

Fish Goujons £8.95
Fresh haddock in beer batter with homemade tartar sauce.

Bang Bang Chicken £9.50
Chicken satay marinated skewers served with peanut & chilli dipping sauce.

Smoked Salmon Classic £12.95
Sliced smoked salmon topped with capers, finely chopped shallots, grated egg white and yolk on buttered brown bread.

Smoked Venison Carpaccio £12.95
Sliced smoked venison with rocket and parmesan salad with a truffle dressing. (gf)

Chicken Liver Pate £8.95
Smooth rich chicken liver pate with toasted bloomer and a caramelised onion marmalade.

Rosemary and Garlic Flatbread £10.95
Topped with confit cherry tomatoes, mozzarella, Bayonne ham, rocket, basil and a balsamic glaze.

SIDES

Regular Fries (v) £3.95

Tenderstem Broccoli (vg) (gf) £4.95

Triple-Cooked Chips (v) £3.95

Onion Rings (v) £3.50

Salt & Chilli Fries (v) £5.95

Vegan Coleslaw (vg) £2.50

Olives (vg) £3.95

Truffle & Parmesan Fries (v) (gf) £5.95

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SIGNATURE MENU

- Signature Fried Chicken Wrap** £7.95
With iceberg lettuce, smoked paprika mayo, tomatoes & cucumber.
(Add chips for £3.95)
- Duck Wrap** £8.95
Hoisin and sriracha duck wrap with iceberg lettuce, spring onions, cucumber, and sesame seeds. (Add chips for £3.95)
- Croque Monsieur** £10.95
Posh grilled cheese and ham sandwich, served with skinny fries.
- Club Sandwich** £11.95
Triple stacked with grilled bacon, chicken lettuce, mayo, tomato & Monterey Jack cheese. (Add chips for £3.95)
- Classic Caesar Salad** £9.95
With baby gem lettuce, parmesan shavings, croutons, anchovies and Caesar dressing.
Classic
Chicken (+£2)
Chicken & Crispy Pancetta (+£4)
- Smashed Beef Burger** £14.95
Classic - served with burger relish and mayo
Smokey BBQ - smoked streaky bacon and BBQ sauce (+£2)
Spicy Chorizo - Siracha mayo and crispy chorizo (+£3)

All served with lettuce, tomato, red onion, bacon, Monterey Jack cheese, served on a toasted bun. All smashed burgers are served with skinny fries.
- Signature Fried Chicken Burger** £14.95
With lemon & black pepper mayo, tomato, lettuce and Monterey Jack cheese, served with skinny fries.
- Signature Vegan Garden Burger** £12.95
Vegan patty covered in gluten free breadcrumbs, with vegan mayo, lettuce, red onion, burger relish and tomato, in a vegan burger bun. Served with skinny fries. (vg)
- Proper Fish and Chips** £15.95
Beer battered haddock with triple-cooked, mushy peas and homemade tartar sauce.
- Pan Seared Stone Bass** £19.95
On a bed of pak choi, sweetcorn and chorizo in a shellfish broth.
- Pan Seared Scallops** £14.95
With celeriac veloute, toasted hazelnuts, mulled wine syrup, with apple battons (gf).
- Pork Belly and Butterbean Cassoulet** £16.95
A creamy stew with wilted spinach, pancetta, and Marco Polo Sauce. (gf)

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SIGNATURE MENU

- Thai Green Curry** £12.95
With long grain rice and a coriander teardrop naan.
Vegetarian (v)
Chicken (+£5)
- Duck with Red Wine Braised Puy Lentils and Duck Leg Bon Bons** £26.95
Puy lentils, carrots, baby onion, pancetta, braised in red wine with a pomme puree accompanied by a duck leg bon bon.
- Chicken with Petit Pois a la Francais** £16.95
Chicken breast with peas, baby gem lettuce, onion, pancetta, served with mashed potato and pea puree. (gf)
- 8oz Fillet Steak** £31.00
Served with a choice of salad or triple-cooked chips and a side of peppercorn or blue cheese sauce.

DESSERTS

- Crème Brûlée** £6.95
With homemade shortbread
- Salted Caramel Chocolate Tart** £7.95
With vanilla Chantilly cream.
- Orchard Crumble** £6.95
Apple and pear crumble with crème anglais.
- Cappuccino Profiteroles** £6.95
Profiteroles filled with coffee crème patissiere.
- Affogato** £5.95
Ice cream topped with local coffee.
- Cheese Board for One** £9.25
Ask our server about our cheese selection. (V)

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SUNDAY LUNCH

Two Courses - £19.95 - Three Courses - £23.95

Children's Roast - £10.95

STARTER

Chef's Soup of the Day

Ask your server for our soup of the day.

Chicken Liver Pate

Served with toasted sourdough.

Prawn Cocktail

Served with marie rose sauce, baby gem lettuce & buttered brown bread.

MAINS

Pork Loin

With Black pudding, sage and onion stuffing & crackling.

Chicken Breast

With sage and onion stuffing.

Beef Sirloin

Northumbrian roasted beef with beef gravy.

Vegetarian Nut Roast

Served with a panache of vegetables, roast potatoes, rich homemade gravy & a Yorkshire pudding. (v)

Pan Seared Stone Bass

With pomme puree petit pois a la francais.

DESSERTS

Crème Brûlée

With homemade shortbread.

Salted Caramel Chocolate Tart

With vanilla Chantilly cream.

Orchard Crumble

Apple and pear crumble with Crème Anglaise.

AFTERNOON TEA

Savory

Enjoy a selection of savory sandwiches, quiches and other savory bites.

Vegetarian options available.

Sweet

Treat yourself to luxury cakes and homemade delights.

Scones

Freshly baked scones with clotted cream and strawberry jam, or butter.

Drinks

Americano Coffee or English Breakfast Tea.

Upgrade to afternoon tea experience with a glass of Prosecco (£5) or a Herbal Tea (£3.50).

Available
Monday - Saturday
*Must book at least 24
hours in advance*
£24.95 per person

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DRINKS MENU

HOT DRINKS

Americano £3.00

Cappuccino £3.50

Latte £3.50

Flat White £3.20

Espresso

Single £2.80

Double £3.00

Mocha £3.25

Macchiato £2.95

Liqueur Coffee £6.95

Customise with any liqueur

Hot Chocolate £3.50

Add whipped cream & marshmallows (50p)

Liqueur Hot Chocolate £6.95

Customise with any liqueur

English Breakfast Tea £3.00

Herbal Teas £3.50

Alternative Milk £0.50

Options

Oat, Soya, Almond, Cream

Syrups £0.70

Ask you server which syrups we have available

COLD DRINKS

Bottled Still Water £2.50
(330ml)

Bottled Sparkling Water £2.50
(330ml)

Franklin Mixers £2.95
(250ml)

Draught Soft Drinks

(Coke, Diet Coke, Sprite)

Half £2.50

Pint £3.50

Bottles £3.00

Coke, Appletiser

Fruit Juices

Orange, Apple, Cranberry,

Pineapple

Half £2.50

Pint £3.80

Signature Iced Coffees £3.25

Add your choice of

syrap (+50p)

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COCKTAIL MENU

THE CLASSICS

Pornstar Martini <i>Passion-fruit-flavoured cocktail made with Absolut vanilla-flavoured vodka, Passoã, passion fruit juice, and lime juice.,</i>	£8.50
Espresso Martini <i>A sumptuous mix of Absolut vodka, Kahlua, Gomme and espresso.</i>	£8.50
Long Island Ice Tea <i>Made with vodka, tequila, light rum, triple sec, gin, and a splash of cola.</i>	£8.50
Tommy's Margarita <i>Made with tequila, lime juice, and Agave.</i>	£8.50
Aperol Spritz <i>Aperol, prosecco, club soda and a slice of zesty orange.</i>	£8.50
Old Fashioned <i>A whiskey-based cocktail with Bourbon, Angostura bitters & sugar.</i>	£10.00
Negroni <i>A cocktail with a kick including Gin, Martini Rosso & Campari.</i>	£8.50
Mai Tai <i>Composed of rum, orange curaçao, fresh lime juice and orgeat (a nuanced almond syrup),</i>	£8.50
Singapore Sling <i>Primarily a gin-based cocktail, the Singapore Sling also contains pineapple juice, lime juice, curaçao and Bénédictine. Giving it the pretty pink hue are grenadine and cherry liqueur.</i>	£8.50
Moscow Mule <i>Made with Titos vodka, ginger beer and lime.</i>	£8.50

SIGNATURE SEASONAL COCKTAILS & MOCKTAILS

Signature Lounge offer a selection of seasonal cocktails and mocktails throughout the year. Ask your server for more details.

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WINES & BEERS

WINES

Laurent Perrier La Cuvee Brut Nv £10.95 (125ml)

Laurent-Perrier's signature champagne, La Cuvee is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

£59 (Bottle)

Laurent Perrier Cuvee Rose Brut

This iconic rose Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

£91.50 (Bottle)

Dom Perignon France Champagne

Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality.

£195 (Bottle)

Famiglia Botter Prosecco

Pale light yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well-balanced, the perfect aperitif.

£6.95 (125ml)

£25.95 (Bottle)

Famiglia Botter Prosecco Rose

Pale pink in colour and with a delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.

£7.95 (125ml)

£26.95 (Bottle)

Domaine Du Pellohaut Blanc Vdp

Award Winner This is a blend of local grape varieties which produce a fresh white wine with flavours of citrus, green herbs and tropical fruit.

£5.50 (175ml)

£7.25 (250ml)

£19.95 (Bottle)

Farfalla Pinot Grigio

Award Winner Clean, simple, fresh apple and pear flavours.

£5.95 (175ml)

£7.25 (250ml)

£21.95 (Bottle)

Janelas Antigas Vinho Verde

By blending four of the most famous grape varieties of the region, a fresh and fruity wine with a great balance of flavour and acidity is produced.

£5.95 (125ml)

£7.50 (250ml)

£22.50 (Bottle)

Fat Barrel Sauvignon Blanc

Award Winner An aromatic Sauvignon Blanc with tropical fruit flavours alongside freshly cut grass and white asparagus.

£6.50 (125ml)

£8.50 (250ml)

£21.95 (Bottle)

Vina Cerrada Blanco Rioja

Award Winner Pale yellow in the glass, there are tropical aromas of pineapple and coconut with a hint of grapefruit.

£7.25 (125ml)

£9.50 (250ml)

£21.95 (Bottle)

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WINES & BEERS

Turtle Bay Sauvignon Blanc New Zealand	£8.95 (175ml)
<i>Award Winner This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, intense depth of flavour and a crisp finish.</i>	£11.95 (250ml)
	£31.95 (Bottle)
Domaine Du Pellehaut Rouge	£5.95 (175ml)
<i>Award Winner Black fruits and violet dominates the nose of this wine, produced by blending local grape varieties. Medium bodied on the palate with ripe red fruit flavours and supple tannins.</i>	£7.25 (250ml)
	£19.50 (Bottle)
Rothschild Merlot France	£5.75 (175ml)
<i>Deep red velvet colour with a supple nose of cherry and raspberry into a medium-bodied palate of morello cherry and blackberry.</i>	£7.25 (250ml)
	£21.50 (Bottle)
Healy & Gray Malbec Bonarda Argentina	£6.25 (175ml)
<i>The juicy fruit flavours of Malbec combine with the freshness and subtle spiciness of Bonarda to produce a complex and velvety smooth red.</i>	£7.95 (250ml)
	£22.95 (Bottle)
Andreas Mazzei Conte Nero Nero d'Avola	£6.95 (175ml)
<i>Deep dark red colour in the glass. Cassis and vanilla aromas accompanied by tart cherry and chocolate on the palate.</i>	£8.95 (250ml)
	£25.00 (Bottle)
Monteci Amarone	£13.25 (175ml)
<i>Intensely aromatic with flavours of cherry, red berries and spice.</i>	£16.25 (250ml)
	£47.50 (Bottle)
Farfalla Pinot Grigio Rose	£5.50 (175ml)
<i>Pale Rose colour with raspberry fruit flavours and a delicate finish.</i>	£7.25 (250ml)
	£19.95 (Bottle)
Charlie Zin White Zinfandel	£6.25 (175ml)
<i>Fruity and fresh with with flavours of red fruit and hints of spices.</i>	£7.95 (250ml)
	£22.50 (Bottle)

BEERS & LAGERS

Corona	£4.50	Pravha	
		Half	£2.50
		Pint	£5.00
Rekordelig	£5.80	Madri	
		Half	£2.75
		Pint	£5.50
Magners	£4.50	Guest Beer	
		Half	£2.75
Guinness	£5.50	Pint	£5.50

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Looking for a space to hold your party or event?

Signature Lounge offers a private hire space for all events across both floors of our venue.

We also can provide a variety of catering packages that would best suit your event.

*Ask one of our staff for more details.
They'd be more than happy to help!*



