

JÓZEF'S



RIVERSIDE BAR &
RESTAURANT

Raise a glass to Count Józef Boruwlaski, a Polish dwarf who found sanctuary in Durham.

Memoirs describe the Count as a skilled musician and guitarist, travelling and performing concerts for Europe's elite during his life.

In his advancing years, Józef retired to Durham, residing on the banks of the River Wear alongside Durham Cathedral, his burial place when he died in 1837.

An ornamental folly, locally known as 'The Count's House' was part of Józef's garden and still stands today.

The Count's creative spirit is echoed in our lively atmosphere and eclectic selection of drinks.

Whether you're a local or a visitor, Jozef's welcomes you to experience a taste of Durham's rich history and exuberant spirit.



Józef Boruwlaski
1739 - 1837



Find us on socials [JozefsDurham](#)
www.jozefs.co.uk

DRINKS MENU

DRAUGHT



Amstel 4.1%.....Pint £5.90.....½ Pint £3.00
Delivering light citrus & subtle herbal hop flavours, with a clean & crisp finish.

Birra Moretti 4.6%.....Pint £6.50.....½ Pint £3.30
Birra Moretti is an authentically Italian quality lager brewed with passion and the finest ingredients.A special blend of hops that gives a unique taste and aroma, enhancing its perfectly balanced bitterness.

Brixton IPA 4.3%.....Pint £6.75.....½ Pint £3.40
Low Voltage is one Brixton legend inspired by another. Just like the songs of the famous Starman himself, Low Voltage is packed full of electrifying energy to keep the power on. This easy-drinking dynamo of a beer generates a jolt of flavour from ripe, juicy New World hops – all the spark of an IPA at session strength.

Guinness 4.2%.....Pint £6.75.....½ Pint £3.40
Guinness is a stout that originated in the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland, in the 18th century.

Old Mout Berries and Cherries 4%....Pint £5.90.....½ Pint £3.00
This tasty cider occurred when crisp apples met their match with a handful of ripe berries and cherries.

BOTTLES



Peroni 5% 330ml.....	£4.80
Heineken 0% 330ml.....	£4.00
Budweiser 4.5% 330ml.....	£5.00
Desperados 5.9% 330ml.....	£4.80
Corona 4.5% 330ml.....	£5.10
Blue Moon 5.4% 330ml.....	£4.80
Doombar 4.3% 500ml.....	£6.00
Brewdog Punk IPA 5.6% 330ml.....	£5.75
Estrella GF 5.5% 330ml.....	£4.80
Menabrea 4.8% 330ml.....	£4.80
Aspall cider 5.5% 330ml.....	£4.80
Old Mout Kiwi and Lime cider 500ml 4%.....	£6.60
Old Mout Pineapple and Raspberry cider 500ml 4%.....	£6.60
Old Mout Berries and Cherries cider 500ml 0%.....	£5.60

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SOFT DRINKS



Fanta 330ml.....	£2.80
Coke / Diet coke 200ml.....	£2.75
Appletiser 275ml.....	£3.85
Sprite 330ml.....	£2.80
J20 275ml.....	£3.85

Schweppes mixers 200ml..... £2.50

- Lemonade
- Soda
- Tonic
- Slimline Tonic
- Ginger ale
- Ginger beer

SPIRITS



Vodka

Smirnoff 37.5%.....	£4.45
Absolut, Vanilla, Citron 40%.....	£4.45
Grey goose 40%.....	£4.80

Rum:

Bacardi Carta Blanca 37.5%.....	£3.95
Captain Morgan Spiced Gold 35%.....	£4.30
Captain Morgan Dark Rum 40%.....	£4.30
Deadmans Fingers Spiced Rum 37.55%.....	£4.25
Kraken Black Spiced Rum 40%.....	£4.25
Malibu 21%.....	£4.25

Gin:

Tanqueray No 10 47.3%.....	£5.35
Gordons 37.5%.....	£3.95
Gordons Pink Gin 37.5%.....	£4.20
Bombay Sapphire 40%.....	£4.20
Hendrick's 41.4%.....	£4.55
Whitley Neill Gin.....	£4.20

Flavours: Raspberry 43%, Rhubarb and Ginger 43%, Parma Violet 43%,
Blackberry 43%, Blood Orange 43%, Peach 41% or Distillers Cut 43%

Whitley Neill Raspberry 0.0%.....	£3.90
Whitley Neill Rhubarb and Ginger 0%.....	£3.90

Whisky:

Buffalo Trace 40%.....	£6.00
Glenfiddich (single malt Scotch whisky) 40%.....	£4.60
The Famous Grouse (blended Scotch whisky) 40%.....	£3.95
Glenmorangie (single malt Scotch whisky) 40%.....	£5.30
Monkey Shoulder (blended malt Scotch whisky) 43%.....	£6.00
Jack Daniels (bourbon whiskey) 40%.....	£4.20
Woodford Reserve (bourbon whiskey) 43.2%.....	£6.00
Jameson (Irish whiskey) 40%.....	£3.95
Southern Comfort 35%.....	£4.40

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SPIRITS



Liqueur:

Pimms 25% (50ml).....	£3.60
Passoa 17%.....	£4.10
Midori 20%.....	£4.10
Disaronno 28%.....	£4.10
Cointreau 40%.....	£4.10
Aperol 11%.....	£4.10
Drambuie 40%.....	£4.10
Baileys Irish cream 17%(50ml).....	£5.50
Tia Maria 20%	£4.10
Jagermeister 35%	£4.10
Sambuca 38%	£4.10
Chambord 16.5%.....	£4.10
Limoncello 27%.....	£4.10
Chambord 16.5%.....	£4.10

Tequila:

1800 Tequila 38%.....	£4.30
Deadmans Fingers Tequila Reposado 40%.....	£4.30

Cognac:

Courvoisier VSOP 40%	£4.60
Martell VS 40%	£4.60

Vermouth: per 50ml

Martini Extra Dry 15%.....	£3.60
Martini Rosso 15 %.....	£3.60
Martini Bianco 15 %.....	£3.60

Port: per 50ml

Warre's Heritage Ruby Port 12.5%	£4.65
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Sherry: per 50ml

Harveys Bristol cream 17.5%	£4.65
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COCKTAILS



Passion Star Martini £13.00

Vanilla vodka, Passoa, lime juice and a Prosecco shot

This crowd-pleasing combination of vanilla and passion fruit, accompanied by a shot of sparkling wine, has spread far from its origins at London's Townhouse bar in the early 2000s. Now adopted by bars the world over, this cocktail has become a modern classic in its own right.

Espresso Martini £13.00

Vodka, Tia Maria, espresso

This "pick me up" style of cocktail is a result of an off-the-cuff lightbulb moment by the pioneering and now late but legendary bartender Dick Bradsell from London. The story goes that in the mid-80's a supermodel walked up to the renowned bartender and asked him for a drink in a manner we can't repeat here.

The bartender swiftly pulled a fresh espresso from the newly installed coffee machine in the bar and mixed it with Vodka, coffee liquor and a touch of sugar, gave it a good shake and strained it into a martini glass, and just like that a modern classic was born.

Aperol Spritz £13.00

Aperol, Prosecco, soda water

Though Aperol itself didn't come into being until 1919, the idea of a spritz has been around for much longer. The name appears to trace back to the 1800s in when portions of the Veneto region of northern Italy were controlled by the Austro-Hungarian Empire. Visitors and soldiers from other parts of the empire were said to have found Italian wines too strong and so lightened them with a splash (a "spritz," in German) of water.

Blood Orange Bellini £13.00

Blood orange spirit, Prosecco

A variation on the classic bellini originating from Venice and enjoyed right here along the Wear.

Cherry Bakewell Sour £13.00

Cherry brandy, Disaronno, lemon juice, vanilla, syrup, egg white

All the jammy, almond-y tastes you would expect, the Bakewell Tart Sour mixes cherry brandy, Amaretto and vanilla.

Cosmopolitan £13.50

Citrus vodka, Cointreau, gum syrup, cranberry, lime juice

Bartender Neal Murray says he created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis. According to Murray, he added a splash of cranberry juice to a Kamikaze and the first taster declared, "How cosmopolitan."

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COCKTAILS



Clover Club £13.00

Raspberry gin, lemon juice, gum syrup, egg white

A refreshing summer tippie made with gin, dry vermouth, lemon and raspberries and featuring a fabulous foam topping

Margarita £14.00

Tequila, Cointreau, lime juice, gum syrup

Tequila and triple sec combine in this fabulous margarita cocktail recipe, mixed with lime juice.

Lavender Haze £13.00

Lavender, vanilla vodka, lemon juice, Parma violet, egg white

An aromatic blend of vanilla vodka, lavender syrup, zesty lemon juice and parma violet gin.

Black Apple £13.00

Jamesons, Creme de mure, lemon juice, gum syrup, apple juice

A brambly classic with irish roots, whisky blending with blackcurrant liquor and apple juice.

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WINE LIST



SPARKLING & CHAMPAGNE



	Bottle	125ml
Il Baco da Seta Prosecco Spumante DOC Extra Dry, Italy Made from grapes of the Glera variety grown in the hills of the Prosecco region; the finished wine has a little more richness (residual sugar) to it than a Brut and is classified Extra Dry.	£39.00	£7.00
Il Baco da Seta Prosecco Rosé Spumante DOC Extra Dry, Italy From the natural fermentation of the DOC grapes grown in the Prosecco appellation in the hillside vineyards in the Veneto/Friuli region, this wonderful sparkling wine is a soft, flavourful wine with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.	£39.50	£7.25
Taittinger Brut Réserve, NV, France Renowned for its golden colour with a consistent and fine lingering mousse. The nose is light and delicate with hints of peach and brioche. On the palate it has considerable depth, yet is quite light in style with a subtle elegance and a long fresh finish. A great non-vintage brut.	£75.00	
Taittinger Prestige Brut Rosé, France Delicate salmon pink in colour, shimmering and intense. The bubbles are fine and the mousse persistent. The nose, satisfyingly intense, is both fresh and young. It gives off aromas of freshly crushed wild raspberry, cherry and blackcurrant.	£90.00	
Veuve Clicquot Yellow Label Brut NV, France This has a fine bead of bubbles present with a golden yellow colour. On the nose: white fruits and nicely balanced citrus notes. On the palate: the Pinot Noir dominance shines through but is balanced perfectly by the delicate Chardonnay. Ripe fruits and some hints of brioche on the finish. A great non-vintage.	£85.00	

ROSE WINE



	Bottle	125ml	175ml	250ml
Parini Pinot Grigio Rosato delle Venezie, Italy Parini Pinot Grigio Rose - soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate.	£27.00	£4.75	£7.50	£9.50
Whispering Angel, Provence Rose, France Whispering Angel is a benchmark of classic Côtes de Provence rosé. Adored by wine lovers around the world, the wine has evocative flavours of grapefruit and citrus combined with refreshing acidity.	£40.00	£7.00	£10.50	£14.00

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WHITE WINE



DRY, REFRESHING, DELICATE,
LIGHT WHITES...

Organic Vinuva Pinot Grigio, Italy This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple.	£29.00	£5.25	£8.50	£10.50
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Chablis Cellier du Valvan, Louis Jadot, France This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.	£60.00
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ZESTY, HERBACEOUS OR
AROMATIC WHITES...

Yealands Single Vineyard Sauvignon Blanc, Marlborough, New Zealand Classic New Zealand Sauvignon Blanc, crisp and refreshing, with tangy notes of passion fruit and blackcurrant leaf and fragrances of thyme and wet stone.	£38.00	£6.60	£9.90	£13.10
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JUICY, FRUIT-DRIVEN, RIPE
WHITES...

Acacia Chenin Blanc, Western Cape, South Africa This easy-drinking wine has fresh citrus and peach flavours with a zippy, refreshing finish.	£25.00	£4.25	£6.50	£8.50
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Roots by Wilhelm Weil Riesling, Rheinhessen, Germany Charming, fruit-driven Riesling whose balanced, tangy flavours means one glass is never quite enough.	£40.00
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ELEGANT, INTRICATE,
MINERAL-LACED WHITES...

Pulpo, Albariño Pagos del Rey, Rías Baixas, Spain Fresh and fruity, lovely intensity and an almost saline minerality	£38.00	£6.75	£10.00	£13.50
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RED WINE



	Bottle	125ml	175ml	250ml
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LIGHT, BRIGHT FRESH REDS...

Rare Vineyards Pinot Nior, France Rare Vineyards Pinot Noir, the Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon, close to the Pyrénées Mountains; about 30% of the blend is aged in French oak. The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.	£28.00	£5.15	£8.00	£10.25
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JUICY, MEDIUM-BODIED, FRUIT LED REDS...

Luis Felipe Edwards Lot 18 Merlot, Chile Luis Felipe Edwards Lot 18 Merlot is bright ruby-red, this unoaked Merlot shows black and red cherry, spicy plum and blackcurrant all wrapped up in the velvety textured palate.	£27.00	£4.75	£7.50	£9.50
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Viña Real, Rioja Crianza, Spain Aromatic intensity with forest fruits such as blackberries and wild cranberries intermingled with black liquorice, vanilla and nutmeg from time spent in oak. The perfect balance of tannin and acidity.	£34.00	£6.15	£9.00	£12.25
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SPICY, PEPPERY, WARMING REDS...

Reign of Terroir Shiraz, Swartland, South Africa A delightful wine, made with Grenache/ Garnacha, Shiraz/Syrah and Mouvédre grapes.	£25.00	£4.25	£6.50	£8.50
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Élevé Malbec, Pays d’Oc, France Velvety, fruit-driven wine with bramble fruit and violet aromas alongside some spice on the palate.	£28.00
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OAKED, INTENSE CONCENTRATED REDS....

Chateauneuf-du-Pape France A robust lively wine. Strong red and black fruit flavours supported by earthy and herby notes.	£60.00
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BAR FOOD



Served noon until 9:30pm unless otherwise stated

BREAKFAST



Served from 8:30am

Breakfast sandwiches bacon or sausage.....	£4.95
With coffee.....	£7.95
Freshly baked croissant / Pan au chocolat.....	£2.95
With coffee.....	£5.95

SANDWICHES



All served on bloomer bread with salad and crisps

Tuna mayonnaise.....	£8.75
Ham and English mustard.....	£8.95
Free range egg mayonnaise and watercress.....	£7.95

SALADS



Caesar salad.....	£13.95
Baby gem lettuce, parmesan, anchovies, pancetta and sourdough croutons	
Roast beetroot salad	£13.95
Pickled pear, feta cheese, watercress, roasted hazelnuts, with a light honey and balsamic dressing	
Add chicken.....	£4.95

APPETISERS



Soup of the day.....	£7.95
Please ask for the soup of the day, served with a crusty roll	
Beetroot hummus.....	£5.95
Served with toasted sourdough	
Mixed marinated olives.....	£3.95
Charcuterie board.....	£10.95
Continental meats, pickles, chutney and toasted bread	

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BAR FOOD



Served noon until 9:30pm

SMALL PLATES



The tapas tradition may have begun when King Alfonso X of Castile (1221–1284) recovered from an illness by drinking wine with small dishes between meals. After regaining his health, the king ordered that taverns would not be allowed to serve wine to customers unless it was accompanied by a small snack or “tapa”.

Jozef’s small plates offer a blend of European and Asian cuisine, perfect to share or not...

£12.95 each or 3 for £30

Chicken yakitori

Japanese style spiced chicken skewers with a sweet chilli and coriander sauce, thai slaw and burnt lime.

Hoisin duck bao buns

Shredded duck and vegetables in a plum and hoisin sauce, on a bed of Thai slaw.

Gambas pil pil king prawns

Spiced pil sauce with red chilli and lemon served with toasted sourdough.

Meatballs marinara

Pork and beef meatball, spicy tomato and garlic sauce.

Whole baked camembert

Garlic and rosemary and warmed breads.

Cajun potato wedges

Sweet chilli and vegan beetroot mayo.

Falafel

Beetroot hummus and guacamole.

Plant based meatballs marinara

Spicy tomato and garlic sauce.

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