

N O R T H

B A R + K I T C H E N

A L A C A R T E

+ STARTERS

- Soup of the day – *homemade artisan bread* £6.50 (V)
- Forest mushrooms – *stilton, ciabatta, walnuts* £7.50 (V)
- Pork belly – *grapes, puffed crackling, pan jus* £7.95
- Scallops – *roast chorizo, pressed pear, dill oil* £10.95
- Mackerel – *smoked mackerel mousse, split cream, radish* £7.95
- Parfait – *chicken liver, marmalade, croutons* £8.95
- King prawns – *bisque, chilli, lime, coriander* £10.95
- Exotic mushrooms - *glazed mushrooms, coriander oil, mushroom tea* £7.50 (V)(V)

+ MAINS

- Hereford 30 day mature fillet steak – *hand cut chips, confit tomato, flat field mushroom, onion gratin* £26.50 (add sauce £2.50)
- Hereford 30 day mature sirloin steak – *ballantine brisket, smoked beetroot, potato terrine* £23.50
- Yorkshire Dales lamb trio– *roast rump, shoulder, shepherds pie, peas, asparagus* £22.95
- Organic chicken – *glazed breast, pressed leg, lardons, truffle* £19.50
- Gressingham duck – *roast breast, leg pasti, pomme dauphine, plum jus* £21.50
- Monkfish – *coconut and prawn curry, wild brown rice, puffed rice* £24.50
- Red pepper – *Torched and stuffed pepper, pepper sauce, vegetable crisps* £15.95 (V)
- Sea Bream – *crab croquet, pak choi, roast tomato veloute* £18.50
- Braised carrot – *set polenta, carrot puree, curried chickpeas* £15.50 (V)(V)

+ SIDES

- Hand cut chips £3.50
- Buttered mash £3.50
- Dauphinoise potatoes £3.50
- Seasonal vegetables £3.50
- Sautéed spinach, green beans and peas £3.50

If you have any food allergies, please inform our serving staff