



SUNDAY AT TRUE NORTH

SUNDAY 18TH OCTOBER

TWO COURSES £32 / THREE COURSES £40

TO DRINK

SPEIGHTS RHUBARB GIN & TONIC £7.8 sgl. / £13.8 dbl.

made in Northowram – Speights signature gin with Fever Tree naturally light tonic

PRIMITIVO RISERVA San Marzano / Italy / 14.5% £41

a very special Primitivo – morello cherries, plums & blackberries – perfect with a roast

TO START

POTATO, THYME & ONION SOUP VgA GFA

garlic croutons

DUO OF SMOKED SALMON GFA

smoked salmon pate wrapped in oak-smoked salmon, toasted sourdough, beetroot pickle

BLACK PUDDING & POTATO ROSTI

poached hen's egg, brown sauce hollandaise

CRISPY HAM HOCK TERRINE GF

pork crackling, bramley apple jus, sage mayonnaise

CHERMOULA-ROASTED BABY CARROTS Vg GF

chilli & apricot cous-cous, coriander dressing

PAN-FRIED KING PRAWNS & IBERICO CHORIZO GFA £2 supp.

red wine reduction, garlic aioli, charred sourdough

POTATO & LENTIL DAHL Vg GFA

minted yoghurt, pickled vegetables, poppadoms

TO FOLLOW

TRUE NORTH SUNDAY ROAST GFA

Slow-roasted Sirloin of Beef

Rosemary & Thyme-roasted Chicken Breast

Pork Belly with Sage & Onion Salt

Garlic & Rosemary Lamb Rump

Wild Mushroom, Spinach & Quinoa Wellington v VgA

served with Yorkshire Pudding, triple-cooked roast potatoes, carrots,

baked cauliflower cheese, tender stem broccoli, pan gravy

TO FINISH

CHOCOLATE BROWNIE GF

salted caramel ice cream

STICKY TOFFEE PUDDING GF

butterscotch sauce, vanilla ice cream

CHOCOLATE CHEESECAKE GF

ginger biscuit crumb base, sticky dark cherries

SOFT-BAKED COOKIE DOUGH

vanilla ice cream

TRUE NORTH CHEESES £3 supp.

selection of cheeses served with all the usual suspects

RASPBERRY & SORREL SORBET Vg GF

fresh berry compote

LITTLE ONES

TRUE NORTH KIDS SUNDAY ROAST £12

choose from our Sunday roasts above

DESSERTS £4

sticky toffee pudding, vanilla ice cream

chocolate brownie, vanilla ice cream

ice cream selection