



LUNCH AT TRUE NORTH

DECEMBER 2026

TO BEGIN?

SPEIGHTS PEAR GIN & TONIC

6.8 sgl. / 11.8 dbl.

made in Northowram – Speights pear-infused gin served over plenty of ice with juniper berries and dehydrated pear – we love it with Fever Tree Elderflower Tonic...

TRUE NORTH SNOWBALL

Warninks advocaat, fresh lime juice and light lemonade served over ice

9

LUNCH DISHES

ROASTED WINTER VEGETABLE SOUP **Vg GF**

sage pesto, parsnip crisp

8

PULLED BARBECUE BEEF GALETTE **GF**

poached hens egg, pickled cranberry, fresh chilli hollandaise

12

TRUE NORTH TURKEY SANDWICH

sliced butter-basted turkey, our own recipe sausage meat, sage & cranberry stuffing, pigs in blankets, roast potatoes, pan gravy

15

DICED PANCETTA, SAGE & CHILLI MOULES FRITES **GF**

pan-fried mussels, pancetta, sage & chilli cream sauce, seasoned fries

15

CAJUN-SPICED TURKEY WINGS **GF**

pickled red cabbage slaw, garlic shoestring fries

12

GOATS' CHEESE BON BONS **v GF**

roasted jerusalem artichoke, crispy brussels sprouts, soy & sesame dressing

14

ROAST BEETROOT & BULGAR WHEAT SALAD **Vg**

crumbled plant-based 'feta', winter berries, toasted walnuts, pomegranate molasses

14

CRISPY CALAMARI **GF**

potato rosti, shaved fennel & caper salad, whitby crab aioli

14

VOCATION BEER BATTERED FISH & CHIPS **GF**

light beer battered fish, home-cut chips, minted pea puree, chunky tartare sauce

14

FLAT IRON STEAK FRITES **GF**

seared flat iron steak (served pink), seasoned fries, fresh-blitzed chimichurri

17

BRUSSELS SPROUT & CAULIFLOWER BHAJIS **Vg GF**

burnt cauliflower & truffle purée, mango chutney, red onion, cucumber & mint salad

12

SIDE ORDERS

Rosemary-salted hand-cut chips

4.5

Brussels sprouts, chestnuts & pancetta

5

Salt & pepper sweet chilli fries

4.5

Pigs in blankets, honey glaze

6

Seasoned French fries

4

Dressed salad

4

Triple-cooked roast potatoes

5

Peppercorn sauce

3

Warm bread, olive oil, balsamic vinegar

5

Blacksticks blue cheese sauce

3