# FOOD MENU

### SANDWICHES

Fish finger & tartare sauce 637 CAL

**BBQ jackfruit** <u>VG</u> 529 CAL with vegan feta & pineapple salsa



Sample menu changes

regularly

**Peri-Peri chicken** 624 CAL with Jack cheese & sweetcorn salsa

Feta, olives, sundried tomatoes, pesto & rocket VG 627 CAL

Ham hock & pear chutney 719 CAL

# STARTERS

Soup of the day <u>v,vgo</u> with sourdough bread and butter

Garden pea & feta risotto V,VGO 591 CAL

Beetroot falafels <u>VG</u> 562 CAL with cucumber & mint yoghurt

Flash fried whitebait 704 CAL with lime and coriander mayonnaise

**Peri Peri chicken wings** 1029 CAL with sweetcorn salsa

**Chicken liver parfait** 698 CAL with pear chutney & ciabatta sticks

Salt & pepper beef 710 CAL with Asian slaw & sweet chilli dip

# PIES

All served with mushy peas, gravy & chunky chips or mashed potato

Steak and ale 1413 CAL

Chicken, leek and tarragon 1337 CAL

Homity 1401 CAL

Saag Aloo <u>VG</u> 1306 CAL



All served in a toasted brioche bun, shredded baby gem lettuce, tomato & fries

House burger 1553 CAL Single patty with candied bacon, grilled Jack cheese & house relish

**Gourmet burger** 2269 CAL Double patty with candied bacon, cheese, pulled pork, crispy fried onion cake & house relish

Buttermilk fried chicken burger 1849 CAL with candied bacon & grilled Jack cheese

**Garden burger** <u>VG</u> 1217 CAL Lightly spiced mix of broad beans, peas & spinach, coated in oat & herb flecked breadcrumbs with red chilli, cumin & coriander

### MAINS

**Pan-fried duck breast** 1301 CAL with egg noodle & vegetable ramen, boiled egg, seaweed

**Chicken schnitzel** 1800 CAL with house fries & Springvale slaw

**8oz lamb rump** 1621 CAL with colcannon mash, seasonal greens, rosemary & red wine gravy

Breaded scampi 1521 CAL with spiralised courgette & red onion slaw, fries, tartare sauce

Sweet potato, kale & almond madras  $\underline{vG}$  1265 CAL with turmeric rice & poppadoms

Beetroot, puy lentil & goats cheese lasagne v795 CAL with garlic bread & salad

**12oz gammon steak** 1001 CAL with fried egg, grilled tomato & fries

Red wine glaze beef shin 1275 CAL with creamed mash, green beans & red wine sauce

True North beer battered fillet of haddock 1444 CAL with chunky chips, mushy peas & tartare sauce

#### **PIE MONDAY**

**Choose from:** Beef & ale, chicken leek & tarragon, homity  $\underline{v}$  or saag aloo  $\underline{v}$  and a drink\* for **£14** 



#### DESSERTS

Bakewell tart <u>v</u>764 CAL with vanilla ice cream

#### **Sticky toffee pudding** <u>v</u> 821 CAL with salted caramel ice cream

**Double chocolate brownie** <u>V, VGO</u> 789 CAL with chocolate sauce & vanilla ice cream

Mixed berry crumble & custard y 759 CAL

Strawberry Eton mess & ice cream y 694 CAL

#### • BURGER WEDNESDAY •

**Choose from:** House beef burger, buttermilk fried chicken or vegan burger  $\underline{VG}$  and a drink\* for **£14** 

\*Drinks included: True North Sheffield Pilsner, Aspalls cider, selected True North Ale, pint of Pepsi Max/diet/lemonade, small glass of house wine



If you have a question, food allergy or intolerance, please let us know before placing your order.
Full allergen information is available on request or can be accessed via the QR code.
Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.
↓ Vegetarian, <u>VO</u> Vegetarian Option Available, <u>VG</u> Vegan, <u>VGO</u> Vegan Option Available