



FOOD MENU

THE GREAT NORTHERN

meet - eat - drink - sleep



GRILLS

Mixed Grill **GFO** 22.50

Rump steak, gammon steak, 2 Owen Taylor country sausages, chicken breast & pork steak, topped with a free-range fried egg, served with chips, grilled tomato, flat field mushroom & garden peas.

10oz* Gammon **GFO** 15.50

Juicy gammon steak topped with a free-range fried egg & grilled pineapple, served with chips & garden peas.

10oz* Ribeye Steak **GFO** 22.50

Cooked to your liking, served with chips, grilled tomato, flat field mushroom & garden peas.

8oz* Rump Steak **GFO** 18.50

Cooked to your liking, served with chips, grilled tomato, flat field mushroom & garden peas.

Add a sauce to your steak for 2.95 - choose from peppercorn or blue cheese

Add 6 pieces of scampi for £3.95

MAINS

Homemade Chilli Con Carne **GFO** . . . 13.95

Topped with melting cheddar, sour cream, served with steamed white rice.

Wholetail Scampi 13.95

Scampi coated in crispy breadcrumbs, served with chips, garden peas, tartare sauce & a lemon wedge.

Lambs Liver, Bacon & Onions **GFO** 14.95

Pan fried lambs liver with onion & bacon in a red wine gravy served with mashed potato & seasonal vegetables.

10oz Barnsley Chop 18.50

A succulent 10oz Barnsley chop, grilled to perfection. Served with creamy mash, fresh greens & a rich minted gravy.

Mac & Cheese **V** 13.95

A rich, creamy mac & cheese made with a blend of three cheeses, finished with a golden herby crumb. Served with a side salad & garlic ciabatta.

Homemade Beef Lasagne 13.95

Rich beef lasagne with layers of pasta & béchamel sauce, topped with melting cheddar served with mixed salad & garlic ciabatta.

Hand Battered Cod & Chips 14.95

Cod battered by our Chefs in our own Pedigree ale batter, served with chips, mushy peas, tartare sauce & a lemon wedge.

Creamy Paprika Chicken **GFO** 15.95

Chicken breast smothered in a rich, smoky paprika cream sauce with sauteed onions & herbs. Served with buttered new potatoes & greens.

Ham & Eggs **GFO** 13.95

Hand carved ham topped with two free range fried eggs, served with chips.

Sweet Potato, Cauliflower & Chickpea Curry **V GFO** 12.95

A rich, aromatic coconut & tomato sauce with warm curry spices, served with steamed white rice & a naan.

Owen Taylor's Steak & Ale Pie 15.25

Chunks of beef in a rich Ale gravy encased in shortcrust pastry, served with a choice of chips or creamy mashed potatoes, garden peas & a rich gravy.

Owen Taylor's Chicken, Stilton & Leek Pie 15.25

Chicken breast & leeks in a Stilton & mushroom sauce encased in shortcrust pastry, served with a choice of chips or creamy mashed potatoes, garden peas & a stilton sauce.

Blackened Balsamic Tuna Steak 16.95

Tuna steak coated in a bold blend of smoky Cajun spices & a sweet balsamic vinaigrette, pan-seared over a high heat. Served with steamed white rice & buttery greens.

SUNDAY ROASTS

Only available on Sunday - 14.95

A choice of either silverside of beef or pork loin, served with Yorkshire pudding, mashed potato, roast potatoes, sage & onion stuffing, cauliflower cheese, seasonal veg & gravy.

STARTERS

Salmon & Dill Fish Cake **GFO** 7.50

Served with tartare sauce, salad garnish & chard lemon.

Classic Prawn Cocktail **GFO** 7.50

Succulent prawns in Marie Rose sauce, on a bed of mixed leaves. Served with granary bread & butter.

Baked Mini Camembert **V GFO** 7.95

Oven baked camembert topped with roasted garlic, served with warmed ciabatta.

Glazed Chicken Wings **GFO** 7.50

Juicy chicken wings with a hot honey & chilli glaze topped with fresh red chilli.

Grilled Lamb Kofta 7.95

Served with a cool mint yoghurt dip.

Soup of the Day **V GFO** 6.50

Please ask for today's flavour. Served with chunks of warmed ciabatta.

SHARERS

Loaded Nachos **V GFO** 9.95

Tortilla chips topped with melting cheddar, guacamole, salsa, sour cream & jalapenos. Add Chilli Con Carne for 3.50

Ultimate Sharing Platter 15.95

Honey glazed chicken wings, lamb koftas, onion rings, garlic bread & nachos topped with cheese & salsa, with a minted yoghurt & a bourbon BBQ sauce to dip.

SALADS

Caesar Salad 11.95

Crisp cos lettuce tossed in a creamy Caesar dressing, topped with garlic croutons, shaved Italian hard cheese & a hint of cracked black pepper. Add chicken breast & bacon for 3.50

Tuna Niçoise Salad **GFO** 16.95

Pan seared tuna steak with crisp green beans, new potatoes, hard-boiled egg, olives & tomatoes on a bed of mixed leaves, drizzled with a French dressing.

Ham Ploughman's 13.95

Traditional carved ham, a wedge of cheddar cheese & mini pork pie, accompanied by warm ciabatta, sliced apple, celery, mixed salad & an onion chutney.

Veggie Ploughman's **V** 12.95

Warmed Falafel, a wedge of cheddar & brie, accompanied by warm ciabatta, sliced apple, celery, mixed salad, hummus & an onion chutney.

SIDE ORDERS

Chips **V GFO** 3.50

Garlic Ciabatta **V** 4.25

Cheese Topped Garlic Ciabatta **V** . . . 4.95

Mixed Salad Bowl **V GFO** 3.25

House Slaw **V GFO** 4.25

Corn on the Cob **V GFO** 3.95

Mac & Cheese **V** 4.25

Side of Olives **V GFO** 3.50

Onion Rings **V** 3.95

Side of Bread & Butter **V** 3.50

Before you order your food and drinks please speak to a team member about our ingredients. Whilst we are pleased to offer gluten free options on our food menu, we are not a gluten free restaurant and cannot ensure that cross contamination will never happen. We have process in place to minimise this happening but there is a great deal of gluten both in the air and on work surfaces. **GFO** = Gluten Free Option **V** = Vegetarian **VGN** = Vegan. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen. *All weights quoted are approximate, prior to cooking. All prices include VAT. Some dishes may contain bones. All dishes are subject to availability. Please note we operate Challenge 25.