



THE GREAT NORTHERN
meet - eat - drink - sleep

FOOD MENU



STARTERS

Smoked Haddock & Melting Cheddar 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.

Glazed Pork Belly Bites 7.25
Sticky & smoky pork belly bites in a bourbon BBQ glaze.

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, bourbon BBQ pork belly bites, onion rings, garlic bread & nachos topped with cheese & salsa, with a garlic mayo & 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.

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.

MAINS

Homemade Chilli Con Carne GFO 13.95
Topped with melting cheddar, sour cream, served with steamed white rice.

Whaletail 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.

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 sautéed 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 mashed potatoes, garden peas & a peppercorn sauce.

Owen Taylor's Chicken, Stilton & Leek Pie 15.25
Chicken breast & leeks in a Stilton & mushroom sauce encased in shortcrust pastry, served with 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.

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

HOT SANDWICHES & BURGERS

Great Northern Burger 16.95
6oz Owen Taylors beef burger & half a chicken breast topped with bacon, Monterey Jack cheese, bourbon BBQ sauce & onion rings in a toasted brioche bun. Served with chips.

Gourmet Beef Burger 14.95
6oz Owen Taylors beef burger topped with bacon, Monterey Jack cheese & a bourbon BBQ sauce in a toasted brioche bun. Served with chips.

Hunters Chicken Burger 14.95
Juicy chicken breast topped with bacon, Monterey Jack cheese, bourbon BBQ sauce in a toasted brioche bun. Served with chips.

Veggie Burger V 13.95
Oriental inspired patty- Mixed vegetables, coriander, chilli, lemon grass & lime leaf coated in a black onion & cumin seeds with crunchy red lentil crumb topped with salsa in a toasted brioche bun. Served with chips.

Hand Battered Fish Finger Sandwich 12.95
Served on a choice of white or granary bread - with lettuce, tartare sauce, a pot of mushy peas & chips.

Open Topped Steak Ciabatta 13.95
4oz Rump steak cooked to your liking served on a warm ciabatta, topped with onion chutney, drizzled with peppercorn sauce. Served with chips.

Brie & Caramelised Onion Chutney Ciabatta V 11.50
Melting Brie topped with caramelised onion chutney & rocket in a warm ciabatta. Served with chips.

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