

£23.95 2 COURSES | £29.95 3 COURSES

## STARTERS

### HOMEMADE BLACK PUDDING AND SMOKED BRISKET BON BONS

With hot honey caramel onions & a rich red wine jus.

### HOMEMADE SWEET POTATO, COCONUT, AND LIME SOUP V Vg Gf

A creamy, refreshing start to your meal.

### STICKY BBQ CHICKEN WINGS

Glazed with Jack Daniels & orange syrup, spiced with red chilli, served with chipotle mayo & a mixed cress salad.

### CHARGRILLED WATERMELON

Paired with chilled feta, pink grapefruit, & a pomegranate salad.

## FOR THE KIDS £12.95 FOR 2 COURSES

Choose one main from below, followed by ice-cream for dessert. Under 10s only.

### ROAST BEEF

Served with Marmite roasties, creamy mashed potato, seasonal veg & lashings of proper gravy!

### ROAST CHICKEN

Served with Marmite roasties, creamy mashed potato, seasonal veg & lashings of proper gravy!

### SAUSAGE & MASH

Served with seasonal veg & proper gravy.

### PENNE PASTA V

Tossed in a rich Napoli sauce, perfect for little pasta lovers.

### CRISPY CHICKEN STRIPS

Served with our twice-cooked house fries, peas or baked beans.

## MAINS

### NK ROAST BEEF

Served with Marmite roast potatoes, seasonal vegetables, a Yorkshire pudding & lashings of proper gravy!

### NK CHICKEN BURGER

Served in a toasted brioche bun with Jack cheese, coleslaw, buffalo dressing, & twice-cooked house fries.

### 8OZ PICANHA STEAK

Cooked medium rare (unless stated), topped with sticky chicken wings & a rich bourbon glaze, served with house chips & watercress.

### SLOW BRAISED PORK BELLY

With sautéed king prawns, spicy peanut crust, wilted Pak Choi, & a soy, chilli, & honey glaze.

### HALLOUMI AND ROAST VEGETABLE SKEWER V

Served with saffron-stained rice packed with coriander, lemon, & chilli.

## DESSERTS

### NK STICKY TOFFEE PUDDING V

Drenched in toffee sauce & served with ice-cream.

### HOMEMADE CRÈME BRÛLÉE

Served with shortcake biscuits & fresh berries.

### PINA COLADA TRIFLE

With white rum-poached pineapple, boozy soaked sponge, coconut sabayon, & whipped cream.

### CHEESEBOARD

+5.00pp SURCHARGE

A selection of vintage cheddar, Yorkshire Blue, & Brie, served with biscuits, chutney, celery, & grapes.

**Terms & Conditions:** A **£10.00pp** pre-authorized card security is required at the time of booking to secure your table. Whilst we try our best to avoid it, some details or products may be subject to change.

# LET'S BRUNCH!

MON-FRI 8AM UNTIL 3PM  
& SAT 9AM UNTIL 2PM

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 10+  
Please inform us of any allergies or intolerances before placing your order, not all ingredients are listed and our food is prepared where allergenic ingredients are stored. We cannot guarantee the total absence of allergens.  
V Vegetarian Vg Vegan Gf Gluten Free

SCAN TO  
BOOK A TABLE





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