



THE LORD NORTHBROOK

Brunch

Pain au chocolat (v) 2.50

Pain au raisins 2.50

Croissant (v) 2.50

Eggs Royale Fuller's London Porter smoked salmon, toasted English muffin, poached eggs, hollandaise sauce & chives 13.00

Eggs Benedict with Black Cab ham, poached eggs & Hollandaise on a toasted English muffin 13.00

Eggs Florentine, spinach, toasted English muffin, poached eggs, hollandaise sauce & chives (v) 12.00

Streaky bacon & waffle with poached eggs & chives 12.50

Bacon bap 7.50

Extras

Full English breakfast with pork sausage, bacon, black pudding, Heinz baked beans, tomato, mushrooms, eggs 13.50

Plant-based full English with Made in Hackney sausage, spinach, roast tomato & mushroom, scrambled tofu, Heinz baked beans & hash brown (pb) (v) 13.50

Egg Choice

Poached eggs (v) 3.00 • Scrambled eggs (v) 3.00 • Fried eggs (v) 3.00

Caramelised banana waffle with chocolate popping candy, salted caramel sauce, honeycomb & labneh (v) 12.00

Buttermilk waffle with maple syrup (v) 10.00

Smashed avocado on toast with chilli, lime & coriander (pb) (v) 10.00

Nibbles

Nocellara olives (pb) (v) 5.00

Chicken Wings

Chicken wings with hot honey sauce 8.50

Buffalo wings with buffalo & truffled blue cheese sauce 8.50

Chicken wings with mango Habanero sauce 8.50

Small Plates/ Starters

Wildfarmed sourdough served warm with whipped salted butter & Guinness butter (v) 5.00

Devon crab arancini with shellfish aioli 8.50

Pork stuffed squid with XO sauce, spring onion & coriander 10.00

Sweet potato soup with crème fraîche and crispy basil (v) 7.00

Whipped brie with truffled honey, pickled pear & wild farmed sourdough (v) 8.50

Tempura aubergine with katsu sauce, pickled vegetables, salted peanuts & coriander (pb) (v) 8.50

King's coronation quiche, aged cheddar & spring onion served with salad & Cornish cheese (v) 9.95

Venison pâté en croûte with beer mustard & pickles 8.95

Whipped chicken liver parfait with moscatel grape, fig & toasted brioche 9.50

Hummus & spiced venison to share with candied cranberries & grilled flatbreads 7.50



Sharers

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 18.00

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended olive oil 24.00

Mains

Cumberland sausages with creamed potato, onion & parsley gravy 17.50

Butter chicken curry with coconut & lime leaf rice, grilled flatbread, poppadom, mango chutney & coriander 17.00

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 18.50

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 17.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

St Austell Bay mussels with shellfish bisque, gordal olives & capers 18.00

Monkfish curry with basmati rice, flatbread & cucumber salad 20.00

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) 15.50

Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v) 15.95

Onion bhaji burger with lime pickle & mango mayo, cucumber raita & triple-cooked chips (pb) (v) 15.95

225g rump steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 24.00

800G côte de boeuf for 2 with triple-cooked chips, dressed watercress, peppercorn & béarnaise sauce 70.00

Choose from

Peppercorn sauce • Béarnaise sauce (v) 2.00

Sides

Triple-cooked chips (pb) (v) 5.00

Sweet potato fries (pb) (v) 5.00

Green beans with salsa verde (v) 5.00

Chilli & garlic roasted broccoli (pb) (v) 5.50

Roasted bone marrow topped with crispy onions & chives 6.50

Autumn leaf salad (pb) (v) 5.00

Marina Birjulina Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.
Adults need around 2000 Kcal per day

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Puddings

Dark chocolate & London pride sponge pudding with chocolate & malt sauce & vanilla ice cream (v) 7.95

Apple, plum & sloe gin crumble with choice of ice cream or custard (pb) (v) 7.95

Served with a choice of custard or ice cream

Vanilla ice cream (v) 2.00 • Custard (v) 2.00

Choux aux craquelin with vanilla ice cream & sour cherries (v) 8.00

Treacle tart with Devonshire clotted cream & candied pecans (v) 8.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 8.00

Affogato with rum ice cream & candied walnuts (v) 5.50

Selection of ice-creams by the scoop (v) 2.50

Ice Cream Flavours

Chocolate ice cream (pb) (v) 2.50 • Strawberry (v) 2.50 • Vanilla (v) 2.50 • Coconut (pb) (v) 2.50 •

Salted caramel (v) 2.50 • Wild Cherry ice cream (v) 2.50

Today's cheeses with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney (v) 12.00

Cheese Choices - Choose three

Black Bomber Snowdonia Cheddar (v) 4.00 • Waterloo Brie (v) 4.00 • Oxford Blue (v) 4.00

Chutney Choice

Apple cider & brandy chutney (pb) (v)

Miniature Puddings

Strawberry & prosecco macaron (v) 4.00 • **Lemon, mango & passion fruit tart** (v) 6.00 •

Mini sticky toffee pudding (v) 6.00

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Allergens/Nutrition

Order at Table



Tea & Coffee

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Mocha (v)

Espresso (v)

Double Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)

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