



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

Sunday Roast

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.50

Roasted porchetta with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.00

Roasted rump cap of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 23.00

Braised lamb shoulder with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 26.00

Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 20.00

Mains

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, gordon olives & capers 18.00

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

Wild mushroom, spinach & lentil suet pudding with creamed potato & gravy (v) 19.00

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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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

Puddings

Dark chocolate & London pride sponge pudding (v) 7.95 • **Choux aux craquelin** (v) 8.00 •

Treacle tart (v) 8.00 • **Sticky toffee pudding** (v) 8.00 • **Affogato** (v) 5.50

Miniature Puddings

Strawberry & prosecco macaron (v) 4.00

Lemon, mango & passion fruit tart (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (v) 6.00

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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Allergens/Nutrition

Order at Table