



## THE LORD NORTHBROOK

### Brunch

**Fuller's full breakfast** St Ewes eggs, smoked back bacon, vine-roasted tomato, hash browns, Cumberland sausage, baked beans, portobello mushroom, wild farmed sourdough toast 14.50

**Plant based breakfast** Vegan sausages, hash browns, vine roasted tomato, avocado, portobello mushroom, baked beans, wild farmed sourdough toast (pb) (v) 14.50

**Smashed avocado** wild farmed sourdough toast, poached St Ewes eggs (v) 11.50

**Eggs florentine** muffin, poached St Ewe eggs (v) 12.50

**Cold cut ham benedict** muffin, poached St Ewe eggs 12.50

**London Porter Royale** muffin, poached St Ewe eggs, London Porter smoked salmon 12.95

**Croissant** (v) 2.50

**Pain au chocolat** (v) 2.50

**Pain au raisins** 2.50

**Bacon, sausage & egg breakfast bap** 10.95

### Nibbles

**Nocellara olives** (pb) (v) 5.00

### Bar Snacks

**Pork scotch egg** with beer mustard 7.95

**Buffalo wings** with buffalo & truffled blue cheese sauce 8.95

**Chicken wings** with mango Habanero sauce 8.95

**Chicken wings** with hot honey sauce 8.95

### Small Plates & Starters

**Wildfarmed sourdough** served warm with whipped salted butter & Guinness butter (v) 5.50

**Whipped feta dip** with roasted garlic oil, chilli, lemon, toasted pine nuts & grilled flat breads (v) 8.50

**Small hummus & spiced lamb** with pine nuts, coriander & pomegranate, served with grilled flatbread 9.50

**Smoked salmon pate** with crusty bread, pickled mouli & horseradish 10.00

**Grilled octopus** with Padron peppers, chorizo, black olive & paprika oil 10.00

**New season Jersey Royal soup** with wild garlic pesto (v) 7.50

**Burrata** with marinated tomatoes and sourdough bruschetta (v) 12.00

**Wykeham Park Farm asparagus** with saffron, black olive & macadamia nuts (pb) (v) 8.50

### Sharers

**British Ploughmans** with pork, scotch egg, Cornish yarg, West Country brie, British blue, cold cut ham, tomato & radish salad, balsamic pickled onions, tomato chutney, Wildfarmed sourdough & whipped butter 24.00

**Pie sharing board** 4 mini pies: Steak & London Pride, Chicken, bacon & leek, Cauliflower & Cheshire cheese, & Trio of mushroom - served with creamy mash, cauliflower cheese, seasonal vegetables & red wine gravy 29.00

**Roasted garlic camembert**, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt 22.50



**FULLER'S**

## Mains

**Lamb Shepherd's pie** buttered fine beans, peas & broad beans 18.50

**Chicken Milanese** with tomato chutney, burrata & Parma ham 23.00

**Traditional Fish & Chips** beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon 18.95

**Cheeseburger** with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips 17.95

**Streaky bacon** 2.50

**Pan-roasted salmon** with long stem broccoli, sauce vierge & roasted new potatoes 22.00

**Monkfish curry** with basmati rice, flatbread & cucumber salad 20.50

**Wild garlic & aged Parmesan risotto** candied black olives, goat's curd, blended olive oil (v) 15.95

**Chicken Caesar salad** with cos lettuce, caesar dressing, anchovies, aged cheese & sourdough croutons 14.95

**Roasted Mediterranean vegetable salad** served with fragrant jewelled couscous, poponcini peppers & pomegranate (pb) (v) 14.95

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### Make it a Power Salad

Add on Feta cheese (v) 2.50

**225g rump steak** with dressed watercress, fries & choice of peppercorn or béarnaise sauce 25.00

**320g sirloin on the bone** served with herb-crusted bone marrow, pickled shallot & dressed watercress 35.00

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

**200g fillet steak** served with herb-crusted bone marrow, pickled shallot & watercress salad, truffle dressing 43.00

**225g rib eye steak** served with herb-crusted bone marrow, pickled shallot & watercress salad, truffle dressing 36.00

**Veal T bone steak** with dressed watercress, Koffman fries & choice of peppercorn or béarnaise sauce 29.00

### Sauce Choice

Peppercorn sauce • Béarnaise sauce (v) 2.00

*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

[www.thelordnorthbrook.co.uk](http://www.thelordnorthbrook.co.uk)



Allergens/Nutrition

Order at Table



**FULLER'S**

## Sunday Roasts

**Chicken supreme** with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.00

**Roasted pork belly** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.50

**Sirloin of beef** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 24.00

**Nut Roast** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy *(pb) (v)* 20.50

**Duo of roast: beef sirloin & chicken supreme** with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 24.00

**Braised lamb shoulder** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 27.00

## Sides

**Triple-cooked chips** *(pb) (v)* 5.50

**Skin on fries** *(pb) (v)* 5.00

**Sweet potato fries** *(pb) (v)* 5.00

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

**Lemon dressed rocket & Grana Padano salad** with balsamic glaze 5.00

**Padron peppers** with paprika salt *(pb) (v)* 5.00

## Puddings

**Smore's chocolate brownie**, *(v)* 8.50 • **Tiramisu** *(v)* 9.95 •

**Dark chocolate & London pride sponge pudding** *(v)* 7.95 • **Treacle tart** *(v)* 8.00 •

**Choux aux craquelin** *(v)* 8.00 • **Affogato** *(v)* 5.50

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## 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)

### Milk Choice

Whole milk (v) • Soya Milk (pb) (v) • Skimmed Milk (v) • Oat Milk (pb) (v) • Coconut Milk (pb) (v) •

Almond Milk (pb) (v)

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