

# THE NORTH LONDON TAVERN

PUB & DINING ROOM

## Dinner Menu 6:00pm – 10:30pm

A glass of Bernardi prosecco	£5.70
Oloroso Don Jose Sherry 50ml ( <i>Nutty with a caramel laden finish</i> )	£6.25
Carrot & parsnip soup, homemade bread	£4.75
Crispy pig cheeks, aioli	£6.00
Spiced pumpkin, chickpea falafel, pomegranate & pea-shoot salad	£6.00/£10.00
Duck rillettes, caramelised quince, toasted sourdough	£6.50
Kipper brandade, poached duck egg & watercress	£6.50
Steamed Shetland mussels, leek, smoked bacon & Aspalls cyder	£6.50/£10.50
Beetroot, horseradish & goats cheese tart, leaf salad	£6.50
Spanish charcutiere board, olives & pickles	£7.00/£12.50
Traditional fish pie, peas & carrots	£12.50
Speyside oxtail, wild mushrooms, mash, Savoy cabbage	£13.00
Cannelloni of Delica squash, hazelnut, spinach & Parmesan, green salad	£12.00
Pan roasted fillet of pork, turnip, potato & thyme gratin, Madeira jus	£14.50
Seared seabass fillet, crushed new potatoes, wilted greens, salsa verde	£14.50
Beer battered haddock & hand cut chips, mushy peas, tartare sauce	£11.50
Pinenut & rosemary crusted Devon lamb shank, roast vegetable puree, kale, mustard jus	£15.00
Pan fried scallops, sobrassada, judion beans, spinach, anchovy butter	£19.00
Celeriac, lentil & chestnut pie, green salad	£11.00
Longhorn 28 day dry aged sirloin steak, peppercorn sauce, hand cut chips & green salad	£18.00
Sides- hand cut chips, green salad, mashed potato, wilted greens	£3.00
Warm chocolate fondant, pistachio ice-cream	£5.75
Lemon curd tart, lemon sorbet	£5.75
Sticky date pudding, vanilla ice-cream	£5.75
Baked salted peanut honeycomb cheesecake	£5.75
Trio of ice-creams & sorbets	£6.00
British cheese board- Millens, Colston Basset & Cornish Brie, grapes & crackers	£8.50

0207 625 6634

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

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

Thank you