



THE INN COLLECTION
GROUP

MAIN MENU

THE NORTHALLERTON INN — PROUDLY PART OF THE INN COLLECTION GROUP

BAR SNACKS

Loaded Potato Skins

Topped with mozzarella cheese, spring onions, soured cream and fresh chillies (v) — 4.50

Northallerton Scotch Egg

With mustard mayonnaise — 4.50

Chicken Wings

Served with sweet chilli or barbecue sauce — 4.50

Marinated Olives

(VG) — 4.00

Pickles & Frickles

Pickled spring vegetables and beer-battered fried vegetables (v) — 4.00

STARTERS

Soup of the Day

Served with butter and crusty bread (v) — 6.50

Beer Battered King Prawns

With wild garlic mayonnaise — 7.50

Thai Mussel Broth

Mussels steam in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 8.00

Marinated Tomato Salad

A Tuscan style salad served with tomato, roasted peppers, capers, anchovies, black olives, torn basil and croutons (v) — 6.00

SIDES

Thick-Cut Chips (v) — 3.50

Onion Rings (v) — 4.00

Seasonal Salad (VG) — 4.00

Seasonal Vegetables (v) — 4.00

Mashed Potato (v) — 4.00

MAINS

Traditional Fish & Chips

Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge — 14.00

Scampi & Chips

Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge — 13.50

Game Cottage Pie

Slow-cooked game in a rich red wine gravy, topped with Parmesan & thyme mashed potato — 13.00

Hand-Carved Ham

Honey roast ham, poached duck egg, parsley sauce and thick-cut chips — 12.00

Northallerton Inn Burger

6oz chuck steak burger served in a toasted sesame brioche bun with smoked cheddar, gem lettuce, tomato and pickles, topped with ICG burger sauce. Served with thick-cut chips — 11.00

California Grilled Chicken Burger

Grilled chicken breast in a toasted sesame brioche bun, with smashed avocado, tomato and lettuce, served with thick-cut chips — 11.00

8oz Bistro Rump Steak

Cooked to your liking, served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips — 15.00

Add Peppercorn or Béarnaise sauce — 3.00

Pan-Fried Sea Trout

With gravadlax sauce, samphire and new potatoes — 13.00

Miso Glazed Aubergine

With stir-fried vegetables and sesame Udon noodles (VG) — 11.00

Moroccan Spiced Chicken & Couscous Citrus Salad

Grilled Moroccan spiced chicken, served with a pomegranate & couscous salad and a rose harissa sauce — 14.00

Thai Mussel Broth

Mussels steam in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 12.00

Market Fishcake

Warm tartare sauce, peas, kale and gem lettuce — 11.00

Superfood Salad

Salad of chickpeas, avocado, beetroot, kale, quinoa, broccoli, pomegranate & citrus dressing (VG) — 10.00

Chargrilled Polenta

Served with asparagus, tomato fondue and Parmesan & rocket salad (v) — 11.00

(v) Vegetarian (VG) Vegan

DESSERTS

Rhubarb Crumble

Raspberry ripple custard (v) — 6.50

Soft Warm Chocolate Brownie

Salted caramel sauce and vanilla ice cream (v) — 6.00

Vanilla Panna Cotta

Served with seasonal fruits and sorbet — 5.00

Tropical Meringue

Coconut ice cream, pineapple and passion fruit (VG) — 6.00

Caramel Chocolate Sundae

Brownie pieces, salted caramel ice cream, chocolate sauce and whipped cream (v) — 6.50

Cheese Plate

Selection of cheeses served with biscuits, fruits and homemade chutney — 11.00

Ice Cream & Sorbet Selection

Ask a member of our team for today's selection (v) — 5.50

CHILDREN'S MENU

Children's Platter

Vegetable sticks, ham, couscous, cheese, bread & butter — 7.00

Fish & Chips

Thick-cut chips and peas — 7.00

Thai Mussel Broth

Served with crusty bread — 7.00

Ham, Egg & Chips

Ham, fried egg and thick-cut chips — 7.00

Cherry Tomato & Meatball Linguine

Served with garlic toasted sourdough — 7.00

Superfood Salad

Salad of chickpeas, beetroot, kale, sprouting broccoli, pomegranate & citrus dressing (v) — 7.00

DESSERTS

Soft Warm Chocolate Brownie

Served with salted caramel sauce and vanilla ice cream — 3.50

Knickerbocker Glory

Vanilla and strawberry ice cream with strawberry sauce, topped with whipped cream — 3.50

One Scoop Ice Cream or Sorbet

Please ask a member of our team for today's flavour — 2.00



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Adults need around 2,000 kJ per day. Due to using fresh game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at The Northallerton Inn, 72 High Street, Northallerton, North Yorkshire, DL7 8ES. Tel: 0191 580 3610. Email: info@thenorthallertoninn.com



THE NORTHALLERTON INN

Please order your food at the bar, quoting your table number when ordering. Please ask our team for today's choice of specials.

We hope you enjoy your meal.

Please note, specials may not be available during peak seasons

SUNDAY LUNCH

Served from the carvery, 12 noon - 5.00pm, every Sunday (subject to availability)

Roast Topside of Beef

Slow-roasted beef topside, served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 11.00 Small — 9.00

Honey Glazed Gammon

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 11.00 Small — 9.00

Roast Turkey

Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 11.00 Small — 9.00

Roast Vegetable Gratin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and vegetarian gravy (v)
Standard — 11.00 Small — 9.00

LIGHT BITES MENU

Served 11.00am - 5.00pm, 7 days per week

If you feel like something lighter, see the menu on your table, or ask a member of the team