

Menu

WHILE YOU WAIT

Homemade Bread & Butter £5
Marinated Greek Olives £5

Red Pepper, Cucumber,
Carrot, Hummus & Charred
Flatbread £7

STARTERS

Soup (ve) (gfoa) £7
Homemade Seasonal Soup, Bread & Butter

Pumpkin Croquette (v) £7
Panko Breaded Pumpkin & Potato Croquette,
Katsu Mayo, Coriander

Crispy Squid (gfoa) £9
Fried Brixham Market Squid, Chilli, Garlic,
Parsley, Lime Aioli

Local Mackerel (gf) £9
Pan Fried Mackerel Fillet, Sweet & Sour
Beetroot, Horseradish Chantilly, Dill

Brisket Crumpet £9
Braised Brisket, Toasted Crumpet, Melted
Devon Blue Cheese, Smoked Paprika, Jus

Duck Brulee £10
Duck Liver & Orange Parfait Brulée, Plum
Chutney, Sourdough

MAIN COURSE

Autumn Tagine (v) (veoa) (gfoa) £16
Autumn Spiced Vegetable Tagine, Cous Cous,
Pickled Red Onion, Toasted Almonds, Wasabi
Yogurt

Cauliflower Tacos (v) (veoa) £16
Sticky BBQ Cauliflower Florets, Soft Tortilla,
Shredded Cabbage, Avocado, Lime Aioli

Brixham Market Fish (gf)
(Ask the team for Today's Catch & Price)
Dill Crushed Potato Cake, Celeriac &
Jerusalem Artichoke Purée, Broccoli, Crispy
Kale

Porchetta £20
Rolled & Roasted Pork Belly, Apricot Stuffing,
Mustard Mash, Seasonal Vegetables, Jus

NORTHGATE FAVOURITES

Chicken Pie £15
Homemade Chicken, Leek & Bacon Pie,
Mustard Mash, Seasonal Vegetables, Jus

Ham, Egg & Chips £12
Honey Glazed Ham, Local Free-Range Eggs,
Thick Cut Chips

Devonshire Steaks
10oz Rump £25
8oz Sirloin £26
Served With Thick Cut Skin on Chips,
Portobello Mushroom, Tomato, Salad (Add
Peppercorn Sauce or Jus +£2)

Northgate Burger (gfoa) £18
Abbey Estate Farm Beef, Maple Bacon,
Lettuce, Tomato, Burger Sauce, Vintage
Cheddar, Crispy Onion, Fries

Halloumi Burger (gfoa) £15
Crispy Fried Halloumi, Rocket, Shredded Veg,
Chargrilled Pineapple, Asian BBQ Sauce, Fries

**Battered Brixham
Market Haddock (gfoa)** £18
Thick Cut Skin on Chips, Minted Peas, House
Tartare, Lemon

Please make a team member aware of any allergies within your party

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SIDES

Wok Fried Tender Stem Broccoli, Chilli, Garlic, Lemon Juice, Parmesan (veoa) (gf)	£5
Truffle Fries, Aioli (v)	£5
Thick Cut Skin on Chips (ve)(gfoa)	£4
Fries (ve)(gfoa)	£4

DESSERTS

Panna Cotta (v) Vanilla & Cardamon Panna Cotta, Burnt White Chocolate, Pistachio Crumb	£7
Chocolate Orange Pot (ve) (gf) Potted Dark Chocolate & Orange Ganache, Honeycomb, Fresh Berries	£8
Parkin (v) (veoa) (gf) Warm Ginger Pudding, Caramel Sauce, Clotted Cream, Orange Gel	£8
Apple Tart (v) Spiced Apple Tart, Crumble Topping, Apple Caramel Sauce, Ice Cream	£9
Bread & Butter Pudding (v) White Chocolate & Cinnamon Spiced Bread & Butter Pudding, Vanilla Custard, Ice Cream	£9
Cheese & Biscuits A Selection of Westcountry Cheeses, Crackers, Chutney, Apple, Grapes	£13

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