



F O O D

M E N U

BUNS

All on a soft glazed, brioche bun and skin on seasoned fries.

Pull a Pig MU/C/SU/CE/E/SO
'Quiet Waters' pulled pork, mustard slaw, classic BBQ sauce, pickles. A classic not to be messed with. £12

Still Jerkin' About MU/C/M/CE/SU
Jerk Marinated chicken thighs, BBQ pineapple slaw, pineapple salsa, coriander, spring onion, chilli, jerk BBQ sauce, mango hot sauce, coconut reduction. £12

Double Ds & Smoked Bacon Jam E/CE/M/MU/CE/SO/SU
Double cheese, double beef patty, dollop of smoked bacon jam, baby gem, pickle cucumber, pink onion, burger sauce. What's not to love? £14

Korean Chicken F/SO/S/CE/MU/C/M/SU
Double fried marinated chicken thighs, Korean barbecue glaze, pickled carrot, ginger, cucumber, baby gem, spring onion, chilli, mixed sesame seeds, kimchi aioli. £13

Ancho Halloumi Stack VG/M/CE/SU
Grilled Yorkshire halloumi, smashed avocado, BBQ pineapple salsa, baby gem, pineapple slaw, mixed chilli's, spring onion, coriander, splash of mango hot sauce. £12

WHAT, No Beef?!?!? VV/GF/SO/SU
'Beyond meat' burger patty, baby gem lettuce, pineapple slaw, pickled cucumber, pink onion, salt baked beetroot ketchup, spicy aioli. £14

Drunken Angry Cow CE/M/MU/C/SU/SO/E
Steak burger patty topped with Oak smoked English brisket, cooked until tender, stacked high, topped with molten cheese, jalapeños, sweet mustard slaw, a splash of Honey Jack Daniels barbeque sauce. A bit messy but well worth it. £16

'Pimp ya fries'

UPGRADE £3

Ask server for details

TABLE FILLERS

Nachos GF/VV
Guacamole, Homemade Nachos £4.5

Bacon Nachos GF/MU/SU
Smoked Bacon Jam, Guacamole, Homemade Nachos £6

Houmous & Breads VV/CE/S
Cumin, Smoked Garlic Houmous, Warm Pitta & Flat Bread £4.5

Beets VG/M/CE
Fire Roasted Salt Baked Beetroot, Yoghurt And Mint Dip, Warm Pitta & Flat Bread £4.5

Olives VV/GF
Marinated Mixed Olives £3

PLATES & BOWLS

Rump Steak & Fries
Flattened rump steak cooked over charcoal embers. Served with seasoned skin on fries with either:

Smoked bone marrow and herb butter GF/M £13
Chimichurri sauce GF
Nduja butter GF/M

Why not add Whole garlic king prawns to your Steak £5 GF/CR

Shawarma Chicken E/CE/SU/M/SO/MU/S
Chicken thighs Marinated in an amazing shawarma rub with a layer of cumin & smoked garlic houmous, hand full of fries, fresh BBQ pineapple salsa, smoked garlic mayo, mango hot sauce on a warm flatbread. £12

Night Market Chicken MU/C/F/SO/SE/S/SU
The ultimate street food dish! Chicken thighs marinated in the holy trinity of fresh chilli, garlic & ginger, double fried, dipped in Korean barbecue glaze, sticky coconut jasmine rice, BBQ pineapple slaw, sriracha pickled carrots, pickled ginger, Kimchi aioli. £13

Broccoli Bombs Fritters GF/SU/VV/S
Broccoli fritters, sticky coconut jasmine rice, BBQ pineapple slaw, pickled ginger, Sriracha carrots, spring onion, coriander, Kimchi aioli. £12

Salt & Pepper Tofu GF/SO/SU/VV/S
Crispy tofu, sticky coconut jasmine rice, BBQ pineapple slaw, pickled ginger, Sriracha carrots, spring onion, coriander and Kimchi aioli. £12

Buttermilk Chicken Salad CE/M/E/SO
Our famous Buttermilk Chicken, charred sweet corn, baby gem, garlic brioche croutons, smoked bacon bits and a creamy dressing. £12

Halloumi Salad VG/M/CE/E/SO
Ancho marinated halloumi, fire roasted sweet potato, charred sweet corn, baby gem, garlic brioche croutons, Beetroot puree and a creamy dressing. £12

EVENTS & PARTIES

ROOM HIRE

LIVE FIRE BBQ
BUFFETS

ENQUIRIES@NORTHERNHOSPITALITYLTD.COM

SMALL PLATES

TACOS & TOSTADAS

Pork Belly Lollipops MU/C/SU/S

Cuban Marinated Pork with citrus juice, herbs, spices with sticky glaze. Smoked over cherry wood, served with a burnt sour apple purée, pickled ginger & carrot £7

Tofu Bites VV/GF/SO/SU/S

Crispy salt & pepper tofu, sweet chilli dipping sauce, coriander, pickled cucumber and spring onion. £6.5

Short Rib & Brisket Parcel's MU/C/E/M/CE/SU/SO

Our signature crispy parcels, beef dripping mayonnaise, pickled pink onion and parsley salad. £7.5

Squid in a Basket MO/CE/S/SU

Crispy squid strips, lightly tossed in a spiced dust, sweet chilli & ginger sauce. Simple as that! £6

Put A Shrimp on the Barbie! GF/F/SO/CR/S

Whole King prawns cooked over embers and finished with Sammi's secret chilli and sesame sauce. £8

Sweetcorn & Sweet potato Fritters VV/GF/SU

Amazing Sweetcorn & Sweet Potato fritters, served with Sriracha pickled carrot, sesame seed salad and a kimchi aioli. £6

Chicken Wings

Smoked over fruit wood with sweet heat rub garnished with spring onion. £6

Honey Jack Daniels barbecue MU/C

Buffalo & blue cheese M/E

Mango hot

Honey jerk barbeque sauce MU/C

A choice of either a soft corn taco or crispy tostada served in 3s – Sorry no combinations!

Brisket GF/C/MU/E/SU/SO

Oak smoked with a mocha rub cooked until amazingly tender, pink onion, fresh radish, beef dripping mayonnaise, green sauce, coriander. £8

AL Pastor Pork Belly GF/SO/SU

Succulent Pork belly with a classic Mexican marinade, slow cooked over the embers, green sauce, pineapple salsa, spring onion, coriander. £8

Lamb Barbacoa M/GF/SO/SU

Marinated in traditional herbs and spices, smoked overnight, green sauce, pink onion, pea & mint salsa, coriander and a lime crema. £10

King Prawns & Nduja GF/SU/CR/F

As good as it sounds; charcoal roasted king prawns, mixed with an award winning nduja, pea & mint salsa, salmon caviar, spring onion, coriander. £10

Ancho Halloumi GF/M/SU/VG

Marinated Yorkshire halloumi, BBQ pineapple salsa, smashed avocado, pineapple slaw, mango hot sauce, coriander. £8

Fire Roasted Sweet Potato VV/N/GF/SU

Fire roasted crushed sweet potato, charred sweet corn, beetroot puree, chipotle and almond salsa, chili, spring onion, coriander, toasted almonds. £8

Pulled Pork GF/SU/SO/MU/C/E

'Quiet Waters' free range pulled pork, pickled mango, green sauce, pink onion, coriander, slaw. £8

DIRTY FRIES

Seasoned Skin on Fries VV/GF

£3

Lamb Fries GF/M/SU/SO

Loaded with smoked pulled lamb, green miso sauce, jalapenos, spring onion, pink onion, chilli, lime sour cream. £8

Wet Fries CE/M

Loaded with our secret recipe buttermilk fried chicken, covered in chefs famous chicken gravy, spring onion. £7

Jerk Fries GF/SO/CE/SU

Loaded with BBQ Jerk chicken, jerk gravy, chilli, spring onion and a splash of our mango hot sauce, pineapple salsa. £7

Shawarma Fries GF/E/M/SO/MU/S

Loaded season fries, shawarma chicken, smoked garlic mayonnaise, spring onion, chilli, coriander. £7

Nduja Butter Fries GF/M

Diet gone right out the window! seasoned fries smothered in spicy nduja butter, spring onion, chilli and a splash of honey. £8

Brisket Fries GF/C/MU/SU/E/M/SO

Seasoned fries loaded with smoked pulled brisket, honey JD barbeque sauce, spring onion, pink onion, chipotle sauce. £8

Tofu Fries GF/SO/S/SU/VV

Loaded with crispy salt & pepper tofu, spring onion, pickled ginger, carrot, coriander and kimchi mayo. £7

Pork Fries GF/MU/C/E/SU/SO

Loaded with 'Quiet Waters' pulled pork, Honey JD BBQ sauce, chipotle, pickled mango, pink onion, & spring onion. £7

Please ask our staff about allergen & dietary information

(VG) vegetarian (VV) vegan (N) nut (GF) gluten free (C) celery (CE) cereals (CR) crustaceans (E) egg (F) fish (L) lupin (M) milk (MO) mollusc (MU) mustard (P) peanut (S) sesame (SO) soya (SU) sulphates

SWEET TOOTH

Affogato £5 VG/GF/M

Cheshire farm vanilla ice cream and shot of espresso

Mango sorbet £5 VV/GF

BBQ Pineapple & Vanilla rum salsa

White chocolate ricotta cheesecake £6 VG/M/E/CE

with a raspberry compote

Bourbon peach & mango ricotta cheesecake £6 VG/E/CE/M**Cinnamon churros £5** VG/E/CE

served with a chocolate sauce.

Chocolate fudge brownie £6 VG/M/CE/E

with a refreshing raspberry sorbet

£5 LUNCH MENU

Monday – Friday 12pm–2pm | Includes Coke, Lemonade or Soda

Brisket Taco x2 GF/C/MU/E/SU/SO

Oak smoked with a mocha rub cooked until amazingly tender, pink onion, fresh radish, beef dripping mayonnaise, green sauce, coriander.

Ancho Halloumi Taco x2 GF/VG/M/SU

Marinated Yorkshire halloumi, BBQ pineapple salsa, smashed avocado, pineapple slaw, mango hot sauce, coriander.

Fire Roasted Sweet Potato Taco x2 N/GF/VV/SU

Fire roasted crushed sweet potato, charred sweet corn, beetroot puree, chipotle and almond salsa, chili, spring onion, coriander, toasted almonds.

Squid in a Basket SU/F/CE/MO/S

Crispy squid strips, lightly tossed in a spiced dust, sweet chilli & ginger sauce. Simple as that!

Pulled Pork bun MU/C/SU/E/SO

‘Quiet Waters’ pork, mustard slaw, classic BBQ sauce, pickles. A classic not to be messed with.

Double cheese & Bacon Jam bun E/CE/M/MU/CE/SO/SU

Double cheese, beef patty, dollop of smoked bacon jam, baby gem, pickle cucumber, pink onion, burger sauce. What’s not to love?

Chicken Wings

Smoked over fruit wood with sweet heat rub garnished with spring onion

*Honey Jack Daniels barbecue. (MU/C)

*Buffalo & blue cheese. (M/E)

*Mango hot.

*Honey jerk barbeque sauce (MU/C)

Sweetcorn & Sweet Potato Fritters VV/GF/S/SU

Amazing Sweetcorn & Sweet Potato fritters, served with Sriracha pickled carrot, sesame seed salad and a kimchi aioli.

ALL SERVED WITH FRIES