

67 HIGH STREET
HORNSEY
LONDON N8 7QB

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WWW.GNRT.
CO.UK

67 HIGH ST

GREAT
NORTHERN RAILWAY
TAVERN

LDN N8 7QB

OPENING HOURS

MON - FRI
12 PM - 11 PM

SAT 12 PM - 12 PM
SUN 12 PM - 10 PM

BEER BITES	Crispy Pork Belly Bites, Beetroot Ketchup	05.00	Hot Salt Beef Sandwich, Emmenthal, Lettuce & Mustard Mayo – Add Fries 01.00	08.50
	Beef Brisket Nachos, Salsa, Guacamole, Sour Cream	06.00/ 10.00	Pigeon, Pancetta, Pomegranate Salad, Spinach & Chilli Baked Squash	13.50
	Falafel Bites, Mint Yoghurt	05.00	Courgette, Fennel & Broccoli, Yoghurt & Lemon Dressing, Sumac & Pomegranate	11.50
	Scampi, Tartare Sauce	05.00	Confit Chicken Thigh, Apricot & Quinoa, Toasted Almonds, Coriander, Curried Tahini Dressing	13.50
	Mozzarella Sticks, Sweet Chilli	05.00	Devon Crab, Shellfish Linguine, White Wine & Parsley Sauce	14.00
	Buffalo Chicken Wings, Hot Sauce	06.00	Garlic Roasted Hake Fillet, Chorizo & Bean Cassoulet	14.00
	Beer Battered Pickles, Bbq Sauce	04.00	Romsey Pork Chop, Roasted Sweet Potato, Fennel Slaw, Apple Ketchup	11.00
	Pork & Sage Sausage Roll	04.00	Slow Cooked Lamb Shoulder Shepherd's Pie, Roasted Carrots, Stem Broccoli, Red Wine Gravy	14.00
STARTERS	Spiced Lentil Croquette, Chilli Jam	05.50	Frontier Battered Cod & Chips, Crushed Peas & Tartar Sauce	11.50
	Smoked Duck Breast, Chicory, Blood Orange Salad, Walnut Dressing	07.50	Chalcroft Farm Beef Burger, House Fries – Add Hsb Cheese/Bacon 01.00	11.50
	Grilled Sardines, Pickled Vegetables, Paprika Mayo	06.50	Roasted Heritage Beets	ALL
	Crispy Pork Belly, Sweet Potato Puree, Beetroot Ketchup	07.00	House Chips – Sweet Potato Fries	03.25
	Smashed Avocado, Wild Garlic Pesto Bruschetta, Tomato Salsa	06.50	Buttered Spring Greens – Side Salad	
GREATNORTHERN@FULLERS.CO.UK @GNRTAVERN			Passion Fruit Crème Brulee, Coconut Biscuit	06.00
If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.		PUDDINGS	Hampshire Strawberry Panna Cotta, Honeycomb, Strawberry Ice Cream	06.00
			Vintage Ale Sticky Toffee Pudding Vanilla Ice Cream	06.00
			Chocolate Tart, Salted Caramel Ice Cream	06.00

SPARKLING	<p>Chapel Down Three Graces Brut 2011 Kent ENGLAND English and oh so very good!</p>	BTL 40.00	RED - SOFT & FRUITY	<p>Le Versant Pinot Noir Pays d'Oc FRANCE Light and delicate berry fruit.</p>	<p>175 05.40 250 07.70 BTL 21.50</p>
	<p>Laurent-Perrier Brut NV Champagne FRANCE A classic, traditional style.</p>	BTL 51.50		<p>Rio del Rey Tempranillo SPAIN Very versatile great with or without food.</p>	<p>175 04.50 250 06.45 BTL 18.00</p>
	<p>Laurent-Perrier Rosé NV Champagne FRANCE The Queen of Rose Champagne.</p>	BTL 73.00		<p>Opawa Pinot Noir Marlborough NEW ZEALAND Deep, rich and lovely texture.</p>	BTL 33.50
	<p>Moinet Prosecco DOCG Conegliano ITALY Gorgeous DOCG quality here.</p>	BTL 28.50 20cl. 06.75		<p>Essere Merlot Veneto ITALY Ripe and plummy, easy drinking.</p>	<p>175 04.00 250 05.75 BTL 16.00</p>
WHITE - CRISP & FRESH	<p>Farina Pinot Grigio Veneto ITALY Light, crisp and refreshing.</p>	<p>175 04.75 250 06.80 BTL 19.00</p>	RED - RICH & A LITTLE SPICY	<p>Cotes du Rhone Domaine de Garrigon (Organic) Rhone FRANCE A wonderful blend of Grenache, Syrah and Carignan.</p>	BTL 24.50
	<p>Reserve St Michel Grenache Blanc Pays d'Oc FRANCE Lovely and fresh, great with or without food.</p>	<p>175 04.15 250 05.90 BTL 16.50</p>		<p>Cruz Alta Malbec Mendoza ARGENTINA Smooth with spice, perfect with meaty dishes.</p>	<p>175 05.65 250 08.05 BTL 22.50</p>
	<p>Picpoul de Pinet Chemin des Dames Languedoc FRANCE Crisp, fruity and fresh. Great with light dishes or just on its own.</p>	<p>175 05.25 250 07.50 BTL 21.00</p>		<p>Richland Shiraz Riverina AUSTRALIA Bags of ripe black fruit spice and vanilla.</p>	<p>175 05.50 250 07.90 BTL 22.00</p>
WHITE - ZESTY & AROMATIC	<p>Lanark Lane Sauvignon Blanc Marlborough NEW ZEALAND Intense and lovely. Delicious Marlborough Sauvignon.</p>	<p>175 06.90 250 09.85 BTL 27.50</p>	RED - FULLSOME & ROBUST	<p>Mara Ripasso DOC Valpolicella ITALY A 'baby' Amarone. Medium-bodied, warm & velvety.</p>	BTL 28.00
	<p>Sancerre Domaine Durand Loire FRANCE Perfect poise and balance.</p>	BTL 32.50		<p>Rioja Reserva Marques del Atrio Rioja SPAIN Mature Rioja, drinking well.</p>	BTL 28.50
WHITE - DELICIOUS & JUICY	<p>Jacana Chardonnay Riverina AUSTRALIA Un-oaked, youthful and fruity.</p>	<p>175 04.40 250 06.25 BTL 17.50</p>	ROSE	<p>San Valentino Pinot Grigio Blush Veneto ITALY Fresh, light and easy to drink.</p>	<p>175 05.00 250 07.15 BTL 20.00</p>
	<p>San Felipe Pinot Gris Mendoza ARGENTINA Lots of ripe stone fruit.</p>	BTL 24.00		<p>Les Cents Verres Grenache Rosé Pays d'Oc FRANCE Lots of summer fruit, fresh and dry.</p>	<p>175 05.00 250 07.15 BTL 20.00</p>
	<p>Capelio Chenin Blanc Swartland SOUTH AFRICA Fruity and very easy-drinking.</p>	BTL 19.00		<p>Riebeeck Pinotage Rosé Swartland SOUTH AFRICA Dry and fresh but with red fruits too.</p>	BTL 19.50
	<p>St-Veran Bichot Burgundy FRANCE A wonderful Chardonnay from Burgundy.</p>	BTL 35.50			
				125ml glasses available	

SUNDAY MENU

05.50	Spiced Lentil Croquette, Chilli Jam	STARTERS
07.50	Smoked Duck Breast, Chicory, Blood Orange Salad, Walnut Dressing	
06.50	Grilled Sardines, Pickled Vegetables, Paprika Mayo	
07.50	Crispy Pork Belly, Sweet Potato Puree, Beetroot Ketchup	
06.50	Smashed Avocado, Wild Garlic Pesto Bruschetta, Tomato Salsa	
	ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, ROASTED ROOTS, GREENS, GRAVY	SUNDAY ROASTS
16.00	Home Farm Sirloin Of Beef, Horseradish	
13.00	Longbarrow Farm Pork Loin, Apple Sauce, Crackling	
13.00	Half Lemon & Garlic Banham Chicken, Bread Sauce	
12.00	Sweet Potato & Goats Cheese Wellington (V) With Vegetarian Roast Potatoes & Gravy	
35.00	Rack Of Hampshire Lamb, Mint Sauce (For 2 To Share)	
42.00	Whole Banham Chicken (For 4 To Share)	
13.50	Pigeon, Pancetta, Pomegranate Salad, Spinach & Chilli Baked Squash	MAINS
11.50	Courgette, Fennel & Broccoli, Yoghurt & Lemon Dressing, Sumac & Pomegranate	
14.00	Garlic Roasted Hake Fillet, Chorizo & Bean Cassoulet	
06.00	Passion Fruit Crème Brulee, Coconut Biscuit	PUDDINGS
06.00	Hampshire Strawberry Panna Cotta, Honeycomb, Strawberry Ice Cream	
06.00	Vintage Ale Sticky Toffee Pudding Vanilla Ice Cream	
06.00	Chocolate Tart, salted caramel ice cream	

KIDS MENU

MAINS

Frontier Battered Cod and Chips,
Crushed Peas and Tartar Sauce

06.00

Sausages and Chips

06.00

Linguine, Roast Vegetables, Cheese Sauce

06.00

Scampi, Tartar sauce

06.00

Falafel Salad, Mint Yoguhrt

06.00

PUDDINGS

Ice Cream (Vanilla, Salted Caramel, Strawberry)

1 scoop

02.00

2 scoops

04.00

Sticky Toffee Pudding,
Vanilla Ice Cream

03.00

