

# THE HUNTER·S

194 SOUTHGATE RD, LONDON, N1 3HT

## Starters

Asparagus veloute with toasted sour dough, goats curd & poached quails eggs **£4.50**

Scotch egg with onion and mustard mayo & fresh green salad **£4.50**

Goat's cheese & cherry tomato tart with a balsamic glaze (v) **£5.50**

Barbecue pulled beef brisket with freshly baked corn bread & blue cheese **£5.50**

Charred asparagus with brioche soldiers and twice cooked duck egg (v) **£8.50**

Salmon tartare with toast and tzatziki **£6.50**

## Specials

Homemade Pollock fish fingers with a trio of dips **£8.50**

Seared beef fillet & Guinness rarebit on toast **£8.50**

Braised pork and fennel croquetas served with a mature cheddar sauce **£6.50**

Beef Wellington (serves 2) with spring vegetables,  
homemade chunky chips & red wine jus **£35**

## Mains

Whole kilo of Cornish mussels served in a white wine velouté  
w. French fries and crusty bread **£13.50**

Wild garlic & mushroom risotto, goat's cheese & black olive (v) **£11.50**

35-day air hung rib eye steak, hand cut chips, peppercorn sauce & tarragon butter **£15.50**

Pan seared sea bream with spring vegetables,  
mushroom soil & asparagus velouté **£14.50**

8oz braised beef burger with bacon, cheese, Hunter sauce,  
caramelised onions & fries **£12.75**

Beer battered fish & chips, homemade mushy peas & tartar sauce **£12.50**

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## Sides

French fries or hand cut chips **£3.50**

Sweet potato chips **£3.50**

Toasted artesian bread & butter **£3**

Honey & wholegrain mustard chipolatas **£3.75**

Pork crackling w. apple sauce **£3.50**

## Desserts

Cheese board **£8.50**

Fresh madeleines, lemon curd & chocolate sauce **£4.50**

Lemon confit cake w. hazelnut clotted cream **£3**

Valrhona chocolate brownie w. mango sorbet **£3.75**