

# NORTHERN GIT

Chili beef jerky (GF) 9  
Olives, chili, garlic. Served warm or cold (VG) (GF) 9  
Flaky bread, tahini yoghurt, chili oil (V) 10.5  
Pork crackling (GF) 8  
Eggplant wedges, tomato relish (VG) (GF) 12.5  
Croquettes, mushroom, goats cheese, aioli (V) 14.5  
Spicy chicken wings, celery, blue cheese (GF) 14.5  
Snapper rillettes, fine herbs, salmon crisp, cray oil (GF) 14.5

## ~ GIT'S MEAT PLATE ~

Chicken liver parfait, Habanero salami, Duck rillettes,  
Tête fromagée, Beef bresaola, House pickles, Croutes  
15 each / 31.5 for sample plate (GFO)

Smoked trout, horseradish cream, apple, fennel, mint, chive oil (GF) 21  
Black pudding, cauliflower puree, crispy onion, chive (GF) 19  
Spiced cauliflower, eggplant, radicchio, buckwheat, pomegranate (GF) (VG) 22  
Baked figs, goats cheese, grapes, walnuts, poppyseed (GF) (V) (N) (VGO) 19  
Sautéed gnocchi, pumpkin, black cabbage, mushrooms, pine nuts, peas, feta (V) (VGO) (N) 28  
Pork schnitzel, coleslaw, potato aioli (GFO) \* 29  
House made pie, suet pastry, crushed peas, gravy 31  
Lancashire hotpot, slow cooked lamb, potato, carrot, peas, mint (GF) 36  
Pan fried fish fillet, zucchini, pickled fennel, portuguese sauce, shellfish reduction (GF) 42

**GIT IT IN YA!** *Why not let us feed you?*  
Classic Git banquet style of our chef's favorites  
75 per person ~ *Min 2*

**GRASS FED BEEF, AGED IN HOUSE *min. 80 DAYS*** (GF)  
*All cuts served with potato aioli*

Ribeye \$16 per 100gm / **pre cut weights**  
Rump \$15 per 100gm / **min order 300gm**  
Porterhouse \$17.5 per 100gm / **min order 300gm**  
Eye Fillet wrapped in bacon \$25.5 per 100gm / **min order 200gm**  
Skirt steak \$38 **300gm** (served rare)

Choice of Horseradish, Hot English, Dijon, Seeded mustard  
**Red wine jus 2.5 Peppercorn sauce 2.5 Mushroom sauce 4.5**  
**Bone marrow jus 5**

Potato mash, spring onion, chive (GF) (V) 10  
Mushrooms, truffle, pecorino (GF) (V) (VGO) 12.5  
Charred broccoli, cumin, chili (GF) (VG) 11.5  
Iceberg, caesar dressing, dill, chive (GF) 10  
House fries, aioli (GF) (V) (VGO) 10  
Eggplant parmigiana (GFO) (V) (VGO) 13  
Brussel sprouts, bacon, onion, croutes (GFO) 12  
Cauliflower cheese (GF) (V) 12

Crème brûlée (GF) 15.5  
Ginger & porter pudding, butterscotch, clotted cream 15.5  
Chocolate mousse, orange cream, hazelnut crisp (GF) (N) 16  
Cinnamon doughnuts, lemon ice cream, chocolate, hazelnut (N) 16  
Dessert share plate (N) 22  
Ice-cream & sorbet selection, per scoop (GF) (VGO) 6  
Single cheese 10.5, Two cheese 18, Three cheese 25.5 (GFO)