



The
NORTHALL



SET MENU

2 courses £39 3 courses £45

STARTER

Jerusalem Artichoke Velouté
Wild Garlic, Roasted Hazelnut, Chive Oil (V)

Clarence Court Three Egg Omelette
Creamed Morels, Stracciatella

MAIN COURSE

Grilled Loch Duart Salmon
Cucumber, Grapes, Yuzu Koshō Butter Sauce

Roasted Cutlet of Devon Lamb
Pea, Asparagus, Black Garlic & Mint

DESSERT

Coffee Chocolate & Caramel Bar

Selection of Seasonal Cheeses
Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar 50g
serverd with Blini, Grated Egg, Sour Cream & Chives
250

Irish Rock Oysters
Mignonette Sauce, Lemon
Half Dozen 30 | Dozen 54

Shellfish Cocktail
*Pacific King Prawn, Dorset Crab,
Cucumber, Avocado,
Mary Rose Sauce*
34

Pacific Line Caught
Yellowfin Tuna Tartare
*Nori Rice Cracker, Miso Aubergine Purée,
Soy Ponzu*
25

STARTER

Beetroot Carpaccio
Roasted Heritage Beets, Cashew Curd, Watercress (Ve)
17

Caesar Salad
Served tableside
Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing
24

Add to your salad:
Suffolk Free Range Chicken
10

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes
27

Jerusalem Artichoke Velouté
Wild Garlic, Roasted Hazelnut, Chive Oil (V)
14

Cep Mushroom Risotto
King Oyster Mushrooms, Aged Parmesan (V)
18 | 24

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FISH

Roasted Whole Scottish Lobster 550g
Infused with Lemongrass & Ginger, Served with French Fries
75

Cornish Dover Sole 900g (for two)

Choose two sides

'Meunière'

or

Grilled with Lemon, Green Leaves

120

Roasted Tranche of Scottish Halibut

Green Sauce Vierge

39

Grilled Loch Duart Salmon

Cucumber, Grape, Yuzu Koshō Butter Sauce

29

MEAT

Roasted Rack of Devon Lamb (for two)

Pea, Asparagus, Black Garlic & Mint

82

Pan Seared Fillet Mignon of Lake District Farm Beef

Garlic Sautéed Spinach, Fondant Potato

52

Lake District Farm
Rib Eye of Beef 300g

58

Spiced Squab Pigeon
*White Asparagus, Salsify Purée,
Black Pudding, Chocolate*

38

Choose your sauce:

Diane, Bearnaise Peppercorn

Jus Gras, Salsa Verde

VEGETARIAN

Slow Cooked Cévennes Onion

English Asparagus, Freekeh, Hen of The Woods Mushroom, Truffle Jus (Ve)

18

Gnocchi Parisienne

Pea, Broad Bean, Morels, Pecorino Cheese (V)

18

SIDES

Macaroni Cheese
15

Fries
9

Truffle & Parmesan Fries
19

Buttered Carrots
9

French Beans, Shallot
9

Creamed Potatoes
9

Wilted Spinach, Fresh Herbs
9

Creamed Spinach, Nutmeg
9

DESSERT

Coffee Chocolate & Caramel Bar
15

Lemon & Strawberry Millefeuille
15

Crêpes Suzette Flambéed at the Table
Vanilla Ice Cream
20

Ice Cream & Sorbets
Chocolate, Pistachio, Salted Caramel, Amarena Cherry
Lemon, Passion Fruit, Strawberry, Raspberry, Mango
2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses
Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread
20

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