

## SUNDAY ROAST MENU

12noon - 4pm

**3 courses for £35**  
Including a glass  
of Champagne

# The NORTHALL

## WINTER MENU

## PRIX FIX DAILY MARKET MENU

Monday to Saturday

**3 courses for £25**  
For up to 6 people only  
• Available lunch time only  
• Monday-Saturday

### STARTERS

Six wild rock oysters served  
with merlot vinegar and shallots £18  
**Maldon Oysters, Essex**

Potted shrimps and  
sweet pickled cucumber, brown  
bread and butter £12  
**Ian McClure, Morecambe Bay**

Loch Var smoked salmon  
served with capers, lemon and  
brown bread and butter £15  
**Severn and Wye smokery, Gloucestershire**

Salmon gravalax with sweet  
mustard and lemon dressing £12  
**Severn and Wye smokery, Gloucestershire**

Steamed St Austell mussels,  
aniseed flavoured £10  
**Top Catch, Paignton Devon**

Dressed crab, mayonnaise  
and melba toast £15  
**Top Catch, Paignton Devon**

Hand chopped beef steak tartare,  
melba toast £14  
**Lake District farm, Cumbria**

Potted Goosnargh duck, prune  
and toasted crusty bread £12  
**Reggi Johnson, Lancashire**

Pressed tongue,  
celeriac salad with ale  
mustard and soft herbs £11  
**Lake District farm, Cumbria**

Prawn and crayfish cocktail,  
beetroot and avocado,  
Marie Rose sauce £14  
**Matthew Stevens, St.Ives Cornwall**

### SOUPS

Roast and spiced  
parsnip soup £6  
**Watts farm, Kent**

Slow roast tomato  
and shallot soup £6  
**Watts farm, Kent**

Crab and Armagnac soup £9  
**Top Catch, Paignton Devon**

### THE NORTHALL GRILL

*Lake Distict Farm, Cumbria*  
*28 day aged native breed*  
*Cumbrian shorthorn cattle*

Sirloin 300g £29

Rib eye 300g £29

T-bone 500g £39

Fillet 250g £32

**Served with a choice of sauces;**

Béarnaise

Sharp Peppered

Red wine and shallots

Ale Mustard

Harbourne Blue cheese

Cumbrian beef burger - Char grilled £17.00  
Served with a choice of dry cured bacon,  
hens egg or Mrs Kirkham's Lancashire  
cheese, and accompanied  
with chips

Grilled native lobster, flavoured  
herb butter. Half or whole £18/£38

**Top Catch, Paignton Devon**

### MEAT AND POULTRY

Pheasant breast with Cumbrian bacon,  
game chips and roasting juices £24  
**Lake District farm, Cumbria**

Cumbrian braised beef and  
faggot with guinness,  
winter vegetables £28

**Lake District farm, Cumbria**

Roast venison, pickled red cabbage  
swede and carrot purée £29  
**Lake District farm, Cumbria**

Best end of Herdwick lamb,  
dauphinoise potatoes £34

**Lake District farm, Cumbria**

### SALADS

Salad of baby gems, celery and apple,  
Beenleigh blue cheese £7  
**Watts farm, Kent**

Green bean and samphire, garlic,  
lemon, toasted sunflower seeds £7  
**Watts farm, Kent**

Selection of salad leaves and  
soft herbs, Merlot dressing £6  
**Watts farm, Kent**

### FISH AND SHELLFISH

Roast hake, butternut squash risotto and  
Treatly farm chorizo sausage £24  
**Matthew Stevens, St.Ives, Cornwall**

Whole Dover sole, Meuniere or  
grilled with lemon pickle £39  
**Matthew Stevens, St.Ives, Cornwall**

Deep fried haddock in beer batter, chips  
and proper mushy peas £17  
**Matthew Stevens, St.Ives, Cornwall**

Steamed wild sea bass, soused lemons,  
olives and coriander £32  
**Matthew Stevens, St.Ives, Cornwall**

### VEGETARIAN

Innes Goats cheese and leek tart,  
corn salad and shallots £14  
**Highfields farm dairy**

Risotto of Jerusalem artichokes,  
wild mushroom and parsley £16  
**Watts farm, Kent**

### SIDES £3.50

Field mushrooms  
Brussels sprouts leaves and chestnuts  
Buttered baby spinach  
Cauliflower cheese  
Green beans  
Mash potatoes  
Chips  
Buttered new potatoes

Should you have any questions regarding the content or preparation of any of our food please ask one of our team  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.