

## STARTERS

Native Beef Tartare with  
Bloody Mary Sauce, Black Olive Ketchup  
and Pickled Mushrooms (N)(G) £14  
*Lake District Farm, Cumbria*

Pressed Ham Hock with Black Pudding and  
Pistachio, Red Onions and Chutney (N) £12  
*Lake District Farm, Cumbria*

Monmouthshire Cured Ham and Egg, Salad  
Remoulade, Watercress Mayonnaise £12  
*Lake District Farm, Cumbria*

Terrine of Smoked Salmon with Anchovies and  
Cream Cheese, Capers and Raisin Purée (N) £14  
*Loch Fyne Salmon*

Grouville Bay Oysters served with  
Merlot Vinegar and Shallots  
£20 / Half Dozen or £40 / Dozen  
*Grouville Bay Oysters, Jersey*

Cornish Crab with Avocado  
and Lemon (N)(G) £15  
*Kings Weir, Devon*

Roast Sea Scallop with Spiced Pork Belly  
and Cider Jus (N)(G) £14  
*Hand Dived Scallop, Orkney, Scotland*

Asparagus, Orange Hollandaise  
and Golden Berries £13  
*Watts Farm, Kent*

Lobster Bisque, Crème Fraîche  
and Spätzle (N)(G) £12  
*Scottish Lobster, Isle of Harris*

Barbequed and Pickled Mackerel,  
Saffron Escabeche and Dill £12  
*Line Caught Mackerel, Newlyn, Cornwall*

## SUNDAY CHAMPAGNE BRUNCH

12.30pm - 4pm

3 Course Menu £55

*With a Glass of Laurent-Perrier Champagne*

3 Course Menu £90

*With Free-flowing Laurent-Perrier Champagne*

*Live Music from 12.30pm to 4pm*

## THEATRE MENU

5.30pm - 7pm & 9.30pm - 11pm

2 Course Menu £24

3 Course Menu £28

*Please ask your waiter for details*

# The NORTHALL

## SPRING MENU

### JOSPER GRILL

*28 Day Dry-aged Native Angus Grass-fed Beef*

Rib Eye 300g £35

Sirloin 300g £36

Casterbridge Beef Fillet 250g £38

Chateaubriand for Two 600g £35pp

*Served with Air-dried Tomatoes,  
Field Mushrooms (G) and a choice of Sauce:*

Béarnaise

Wild Mushroom Sauce

Green Peppercorn

Port and Shallot

Cashel Blue Cheese

Northall Mixed Grill £27pp

*Serves 2, 4 or 6 People*

*Served with selection of Vegetables,  
Roast Potatoes and Watercress Salad*

### SIDES - £5

Green Beans (V)

Macaroni Cheese (N)(G)(V)

Rocket Salad with Parmesan (V)

Mashed Potatoes (V)

Triple Cooked Chips (V)

Buttered Spinach (V)

Buttered Hispi Cabbage (V)

### WINE ON WEDNESDAY

Every Wednesday evening The Northall  
showcases some of the world's best wines  
with 50% off their listed price.

*Please ask your waiter for details*

(V) Vegetarian (N) May contain nuts (G) Contains gluten

#### Food Allergies and Intolerances:

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.

## MAINS

Cuts of Herdwick Lamb, Warm Anchovy and  
Tomato Vinaigrette, Black Olives £28  
*Lake District Farm, Cumbria*

Roast Goosnargh Duck Caramelised with Maple,  
Rhubarb and Horseradish Jus (N)(G) £29  
*Johnson Swarbick, Lancashire*

Fillet of Native Beef with Roast Foie Gras,  
Pressed Potato and Pea Purée (N)(G) £32  
*Lake District Farm, Cumbria*

Roast Fillet of Wild Sea Bass with Lovage Risotto  
and Mushroom Ketchup (N)(G) £34  
*Line Caught Wild Sea Bass, Bay of Biscay, France*

Pan fried Cornish Hake, Tomato Confit and  
Soft Herbs, Saffron Butter Sauce £27  
*Newlyn, Cornwall*

Grilled Dover Sole with Pickled Lemon  
Served Whole or Filleted £39  
*Brixham, Devon*

Grilled Native Lobster with  
Almond and Herb Butter, Thin Chips (N)  
£29 / Half or £59 / Whole  
*Scottish Lobster, Isle of Harris*

Slow Cooked Swede Steak, Tender Stem Broccoli,  
Savoury Granola and Onion Jus (N)(G)(V) £17  
*Watts Farm, Kent*

Courgettes and Wild Mushroom Fricassée,  
Poached Egg and Tempura  
Courgette Flowers (N)(G)(V) £17  
*Watts Farm, Kent*

### BRAIN POWER MENU

*Designed by our  
Neuroscientist in Residence,  
Dr Tara Swart*

Superfood Salad with Avocado,  
Spring Onions, Alfalfa, Mung Beans  
and Cucumber (V) £21

Organic Salmon and Green Mango  
Carpaccio with Blueberries,  
Toasted Almonds and  
Lemon Compote (N) £16

Walnut-Crusted Baked  
Mackerel, with Avocado and  
Monkfish Liver Toast, Red Grape  
and Merlot Vinegar Sauce (N)(G) £27

### BRAIN POWER DESSERT

Coconut Tapioca,  
Papaya and Lemon Balm (V) £9