

SEAFOOD & CAVIAR

Exmoor Caviar

Grated Egg, Sour Cream and Chive,
Buckwheat Pancakes
10g £50 or 30g £130

Platter of Native Shellfish

Rock Oysters, Half Native Lobster,
Dressed Crab, Prawns, Cockles, Mussels,
Smoked Roe Mousse
Serves two - £37 pp

Lobster Cocktail

Marie Rose Sauce, Half Native Lobster,
English Leaves, Quail's Egg, Avocado £29

Smoked Scottish Salmon

Mousse of Salmon and Horseradish,
Pickled Shallots, Irish Soda Bread £16

Tian of Crab

Green Tomato and Avocado,
Bloody Mary Ketchup £16

Rock Oysters

Poached in Chapel Down
Brut Sparkling Wine, Mornay Glaze
£18 / Half Dozen or £36 / Dozen

Native Oysters

Cider Vinegar, Apple and Shallot
£26 / Half Dozen or £52 / Dozen

BRAIN POWER MENU

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

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

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

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

BRAIN POWER DESSERT

Coconut Tapioca,
Papaya and Lemon Balm £9



The NORTHALL



AUTUMN MENU

JOSPER GRILL

MEAT

Rib Eye 300g	£35
Sirloin 300g	£36
Fillet 250g	£38
Corn Fed Chicken Breast	£22
Rump of Kent Lamb	£26
Ribeye of Old Spot Pork	£24

*Served with Grilled Tomatoes, Field
Mushrooms, Northall Smoked Butter*

The Famous Northall

Whole Roast Beer Chicken 1.2kg
Serves two - £25pp

*Served with Sweetcorn,
Chicken Liver and Brioche Stuffing*

Please allow 45 minutes to prepare

FISH

Scottish Salmon 200g	£28
Whole Dover Sole 600g	£42
Native Lobster	£29 / Half £49 / Whole

*Served with a Lemon Half,
English Leaf Salad, Mary Rose Sauce*

SAUCE

Tartare
Lemon Jam
Hollandaise
Béarnaise
Wild Mushroom Sauce
Green Peppercorn
Port and Shallot
Cashel Blue Cheese

STARTERS

Chicken Liver Parfait
Apple and Cinnamon Chutney,
Granny Smith Jelly £15

Cured Beef
Hummus, Baby Vegetables
Crudit , Rapeseed Oil Dressing £14

Goat's Cheese Parcel
Smoked Beetroot, Buttermilk Dressing £12

SOUP

Cream of Leek and Potato £12
Lobster Bisque £14
Soup of the Day £10

MAINS

Wild Sea Bass
Almond Scented Barley, Red Pepper,
Caper Dressing £37

Steamed Lemon Sole
Tender Broccoli, Smoked Garlic
and Parsley Butter £27

Smoked Rump of Lamb
Burnt Aubergine Pur e, Buttered Turnip
and Creamed Buckwheat £27

Goosnargh Duck Leg
Poached Rhubarb and Horseradish Jus £26

Butternut Risotto
Cobb Nut and Cornish Yarg Cheese £18

Roasted Baby Cauliflower
Pan-fried Duck Egg, Curry Chutney £18

SIDES - £5 each

VEGETABLES

Creamed Spinach
Cauliflower Cheese
French Beans, Shallot Butter
Tenderstem Broccoli, English Sobrasada

POTATOES

New Potatoes, Mint Butter
Creamed Potatoes
Triple Cooked Chips
Thin Fries, Cornish Yarg and Black Pepper

SALADS

Superfood Salad
Chopped Kale and Walnut Salad
Tomato Salad
Autumn Leaf Salad

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.