

SHELLFISH & CAVIAR

Exmoor Caviar

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

Lobster Cocktail

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

Dressed Dorset Crab

With Traditional Garnish £16

Rock Oysters

Served with Apple Vinegar,
Shallot and Parsley Oil
£18 / Half Dozen or £36 / Dozen

STARTERS

Smoked Scottish Salmon

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

Chicken Liver Parfait

Burnt Apple, Toasted Brioche £15

Cockles and Mussels

Beer Crisp, Seaweed Emulsion £12

Game Terrine

Port Wine Reduction,
Roasted Orange, Chicory £15

Goat's Curd (V)

Smoked Beetroot, Buttermilk Dressing £12

Waldorf Salad (V)

Celery, Grapes, Apple and Walnuts £11

SOUPS

Cream of Leek and Potato (V)

Chives and Crème Fraîche £12

Lobster Bisque

Lobster and Tarragon Dumplings £14

Roasted Tomato Soup (V)

Welsh Rarebit Glazed Sourdough £12



The NORTHALL

WINTER 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 Tomato,
Field Mushroom, Northall Smoked Butter
and Game Chips*

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 Half a Lemon and
Leaf Salad dressed in Marie Rose Sauce*

SAUCE

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

MAINS

Wild Sea Bass

Almond Scented Barley, Red Pepper,
Caper Dressing £37

Steamed Lemon Sole

Tender Broccoli, Smoked Garlic
and Parsley Butter £27

Cumbrian Beef Fillet

White Mushroom Purée, Ox Cheek
Shepherd's Pie £39

Loin of Venison

Braised Red Cabbage, Salsify,
Peppered Sauce £38

Roast Guinea Fowl

Smoked Potato, Grilled Broccoli,
Brioche Sage Crumb £27

Jerusalem Artichoke Risotto (V)

Cornish Yarg, Hay Smoked Duck Egg,
Roasted Artichoke £18

Roasted King Trumpet Mushroom (V)

Fondue of Northall Stout, Black Garlic
Dumpling, Mushroom Broth £18

SIDES - £5 each

VEGETABLES

Garlic Creamed Spinach (V)
Cauliflower Cheese (V)
Brussels Sprouts, Smoked
Duck Bacon, Mead Butter
Tenderstem Broccoli, English Sobrasada
Honey Glazed Roasted
Carrots and Parsnips (V)

POTATOES (V)

New Potatoes, Mint Butter
Creamed Potatoes
Triple Cooked Chips
Thin Fries, Cornish Yarg and Black Pepper
Roast Potatoes, Lemon Thyme Salt,
Marmite Butter

SALADS (V)

Superfood Salad
Quinoa, Winter Vegetables, Mustard Leaf
Chopped Kale and Walnut Salad
Winter Leaf Salad
Tomato and Olive Salad

(V) Vegetarian

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.