

SHELLFISH

Exmouth Mussels

Sautéed with Tomato,
Garlic Parsley and White Wine
with Fregola and Asparagus
£14

Lobster Cocktail

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

Dorset Crab

Crushed Avocado, Raspberry,
Chilli and Coriander Dressing
£16

Rock Oysters

Merlot Vinegar, Shallot and Lemon
£18 / Half Dozen *or* £36 / Dozen

STARTERS

London Smoked Salmon

Capers, Lemon, Soda Bread
and Butter £16

Chicken Liver Parfait

Burnt Apple and Toasted Brioche £15

Grilled Octopus

Fava Bean Purée,
Shaved Onions and Capers £15

Oven Baked Baby Artichokes

Ricotta Salata, Wild Salad £14

Grilled English Asparagus (V)

Olive Oil, Lemon and
Whipped Goat's Curd £12

Waldorf Salad (V)

Celery, Grapes, Apple and Walnuts £11

SOUPS

Cream of Asparagus

Poached Egg and Black Truffle £12

Shellfish Bisque

Lobster and Crab Dumpling,
Tarragon and Lemon £14



The NORTHALL



SUMMER MENU

JOSPER GRILL

MEAT

Rib Eye 300g	£35
Sirloin 300g	£36
Fillet 250g	£38
Corn Fed Chicken Breast	£22
Rump of Kent Lamb	£26
Veal Chop	£35

*Served with Grilled Tomato,
Field Mushroom, Northall Smoked Butter*

FISH & SHELLFISH

Scottish Salmon 200g £28

Grilled Dover Sole with Pickled Lemon

Served Whole *or* Filleted £39

Grilled Native Lobster

With Almond and Herb Butter, Thin Chips
£29 / Half *or* £59 / Whole

SAUCE

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

MAINS

Wild Sea Bass

Almond Scented Barley, Red Pepper
and Caper Dressing £37

Steamed Lemon Sole

Tender Broccoli, Smoked Garlic
and Parsley Butter £27

Irish Lamb Rack

Herb Crusted with Braised Artichokes
and Merlot Vinegar Sauce £38

Roasted Poussin

Wild Garlic Leaves,
Broad Beans and Peas £27

Saffron Risotto (V)

Asparagus and
Aged Parmesan Cheese £18

Stuffed Courgette Flowers (V)

Ricotta and Bath Soft Cheese with
Cherry Tomatoes and Black Olives £18

SIDES - £5 each

VEGETABLES

Buttered Spinach (V)
Cauliflower Cheese (V)
Tenderstem Broccoli, Garlic Butter

POTATOES (V)

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

SALADS (V)

Superfood Salad
Quinoa, Grated Carrot, Beetroot and Kale
with Olive Oil and Lemon
Chopped Kale and Walnut Salad
Mixed Salad with Olive Oil
and Lemon Dressing
Tomato, Basil and Mozzarella

(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.