


The
NORTHALL


STARTERS

Chicken Liver Parfait, Apple and Cinnamon Chutney, Granny Smith Jelly (N)(G) £15

Cured Beef, Hummus and Baby Summer Vegetables, Lemon and Olive Oil Dressing £14

Grouville Bay Oysters
 £20 / Half Dozen or £40 / Dozen
Kings Weir, Devon

Beetroot Cured Sea Trout, Soft Herb Dressing, Keta Caviar with Beetroot Salad
Scottish West Coast

Smoked Salmon and Cream Cheese Terrine, with Caper Berries £14
Loch Fyne, Scotland

Sesame Seared Tuna, Pickled Cucumber, Horseradish Crème Fraîche with Soy and Honey Dressing (N) £14

Lobster Bisque and Crème Fraîche £12
Isle of Harris, Scotland

Tian of Crab with Strawberry and Avocado, Bloody Mary Ketchup £15
Kings Weir, Devon

Goat's Cheese and Heritage Tomato Salad, Black Olive Purée and Balsamic Crystals (N)(G)(V) £14
Landford, Salisbury

Asparagus and Watercress Salad with Shallot and Chive Dressing (V) £13
Watts Farm, Kent

SUNDAY CHAMPAGNE BRUNCH

12.30pm - 4pm

3 Course Menu £55
With a glass of Laurent-Perrier La Cuvée Brut Champagne

3 Course Menu £90
With free-flowing Laurent-Perrier La Cuvée Brut Champagne

Live Music from 12.30pm to 4pm

SUMMER MENU

JOSPER GRILL

28 Day Dry-aged Native Angus Grass-fed Beef

Rib Eye 300g	£35
Sirloin 300g	£36
Fillet 250g	£38
Côte de Boeuf 600g	£30pp

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

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
Loch Fyne, Scotland

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

BRAIN POWER DESSERT

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

MAINS

Wild Sea Bass, Curry Braised Onions, Burnt Apple Purée, Grapes and Sugared Pine Nuts (N) £32
Bay of Biscay, France

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

Roasted Salmon, Orange Marinated Fennel, Tomato Confit and Black Olive Crumbs £27
Shetland Isles, Scotland

Grilled Dover Sole with Pickled Lemon £39
Brixham, Devon

Grilled Native Lobster with Almond and Herb Butter, served with Thin Chips (N)(G) £29 / Half or £50 / Whole
Isle of Harris, Scotland

Maple Glazed Goosnargh Duck Leg, Poached Rhubarb and Horseradish Jus (N)(G) £29

Slow Roasted Chicken, Tarragon Mashed Potato with Roasting Jus £25

Smoked Rump of Lamb, Couscous, Crispy Aubergine and Mint Jus (N)(G) £27
Lake District Farm, Cumbria

Pea Risotto with Spinach Crisps and Asparagus Ribbons (V)(G)(N) £16
Watts Farm, Kent

Roasted Baby Cauliflower, Pan-fried Duck Egg, Curry Chutney (V) £17
Watts Farm, Kent

SIDES - £5 each

Watts Farm, Kent

Sautéed Spinach (V)
 Runner Beans with Shallots (V)
 Rocket Salad with Parmesan
 Tomato Salad with Basil and Olive Oil (V)
 Mashed Potatoes (V)
 New Potatoes with Mint Butter (V)
 Triple Cooked Chips

THEATRE MENU

5.30pm - 7pm & 9.30pm - 11pm

2 Course Menu £24
 3 Course Menu £28

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.