



*The*  
**NORTHALL**



## STARTERS

Maldon Rock Oysters  
*Merlot Vinegar, Shallot, Lemon*  
£18 | half dozen or £36 | dozen

Grilled White Asparagus  
*Morel, Wild Garlic, Brown Butter*  
£15

Italian Leaves  
*Ewes Curd, Clementine, Ice Wine*  
£11

Smoked Eel  
*Piccalilli, Pickled Apple, Radish*  
£14

Vendée Asparagus  
*Coddled Egg, Mimosa*  
£14

Pressing of Cotswold Chicken  
*Duck Liver, Mushroom, Pickled Spring Vegetables*  
£17.50

Lobster Bisque  
*Broad Bean, Tarragon, Cognac*  
£14

## FISH

Fillet of Turbot Grenobloise  
*Baked Celeriac, Caper, Yuzu*  
£35

Dover Sole  
*Simply Grilled or Served Meunière-Style*  
£45

Cornish Cod  
*Clams, Pea, Girolle, Sea Beet*  
£26

Fillet of Hake  
*Pea, Broccoli Purée, Sauce Maitaise*  
£30

## MAINS

Fillet of Lake District Farm Beef  
*Pressed Potato, Braised Shallot, Bourguignon*  
£40

Lamb 'En Croûte' (for two)  
*Broad Bean, Artichoke, Smoked Garlic*  
£70

Baked Semolina Gnocchi  
*Pea, Morel, Truffle Pesto*  
£26

## SIDES

Spinach – Buttered, Steamed or Creamed  
£5

Sprouting Broccoli, Pine Nuts, Lemon  
£5

Heritage Tomato Salad, Rice Vinegar  
£6

Pomme Purée  
£6

Minted Jersey Royals  
£6

### 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.