

  
*The*  
**NORTHALL**  


## STARTERS

### Caviar

Kings Oscietra 30g £130

King's Aquitaine 50g £160

King's Beluga 30g £340

### Porthilly Rock Oysters

*Merlot Vinegar, Shallot, Lemon*

Each £4 | Half Dozen £24 | Dozen £48

### Violet Artichoke

*Courgette, Basil Purée, Black Garlic, Noisette Butter*

£15

### Italian Leaves

*Ewes Curd, Clementine, Ice Wine*

£11

### Dorset Crab

*Cured Sea Trout, Elderflower Dressing*

£16

### English Asparagus

*Coddled Egg, Mimosa*

£14

### Pressing of Cotswold Chicken

*Duck Liver, Mushroom, Pickled Summer Vegetables*

£17.50

### Lobster Bisque

*Broad Bean, Tarragon, Cognac*

£14

### Isle of Wight Heritage Tomato Salad

*English Burrata, Black Olive*

£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

### Whole Baked John Dory (for two)

*Fennel, Amalfi Lemons, Almond*

£72

## MAINS

### Fillet of Lake District Farm Beef

*Pressed Potato, Braised Shallot, Red Wine*

£40

### Lamb 'En Croûte' (for two)

*Broad Bean, Artichoke, Smoked Garlic*

£70

### Limousin Veal

*Loin and Breast, King Oyster, Carrot, Spiced Jus*

£36

### Baked Semolina Gnocchi

*Pea, Morel, Truffle & Hazelnut 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 Linzer Potatoes £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.