


The
NORTHALL


STARTERS

Caviar

Kings Beluga 30g/50g – £340/550

King's Oscietra 30g/50g – £125/210

Aquitaine Baerii 30g/50g – £90/150

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

Northall Caesar Salad

Brioche, Preserved Lemon, Buttermilk

£11

Rabbit, Ham Hock & Duck Liver Terrine

Grape Husk, Pickled Vegetables, Endive

£17.50

Lobster Bisque

Broad Bean, Tarragon, Cognac

£14

Isle of Wight Heritage Tomato Salad

English Burrata, Black Olive

£14

FISH

Fillet of Day Boat Turbot

Coco Beans, Lovage, Champagne

£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

Norfolk Black Leg Chicken

Smoked Mash, Gem Lettuce, Jus Gras

£32

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.