



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

Red Mullet Soup
Scented Pernod, Rouille
£14

SIDES £5 each

Buttered Spinach
Sprouting Broccoli, Pine Nuts, Lemon
Pomme Puree
Minted Jersey Royals

MAINS

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

Grilled Dover Sole
Served with Pickled Lemon
£39

Meunière-Style Dover Sole
Nut Brown Butter, Lemon, Capers, Parsley, Sourdough Croutons
£45

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

Monkfish Tail
Cornish Mussels, Sea Scallops, Courgettes, Sea and Earth Velouté
£30

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

Suckling Pork Belly
Cheek and Pork Scratchings, Burnt Apple Purée
£28

Roasted Lamb Saddle
Braised Neck, Pressed Boulangerie Potatoes, Turnip Tops
£32

Baked Semolina Gnocchi
Pea, Morel, Truffle Pesto
£26

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.