



The
NORTHALL



SMALL BITES TO SHARE

Brandy Hole Oysters

Served with Merlot Vinegar, Shallot and Lemon

Half Dozen £18

Dozen £36

CAVIAR

Served with Warm Blinis, Onion, Egg, Parsley, Sour Cream and Lemon

King's Oscietra

30g £130

Farmed in Belgium, the size of the eggs in King's Oscietra is comparable to that of the wild Oscietra. The colour varies from olive green to golden yellow.

King's Aquitaine

50g £160

Farmed in the estuaries of the Gironde in France with eggs that range in colour from charcoal to golden nut brown. Similar in size to the Oscietra, with fantastic texture, and a nutty finish.

King's Beluga

30g £285

Considered to be the King of Caviar due to its rarity, Beluga has the largest eggs of a steely grey colour, a walnut and cream flavour and a creamy texture.

Crispy Salt and Pepper Squid with Garlic Mayonnaise

£7

Smoked Haddock Fishcake with Tartare Sauce

£6

Cornish Brie Fritters with Plum Jam (V)

£7

Seaweed Spring Roll with Plum Jam (V)

£8

Northall Dozen

£18

Selection of Brie Fritters, Smoked Haddock Fishcakes, Seaweed Spring Rolls

Ploughman's Platter

£22

Selection of Cured Meats and Artisanal Cheeses

Served with Sourdough Bread, Fresh Apple and Celery Remoulade

Selection of Artisanal Cheeses

£12

Served with Fruit Chutney, Celery and Crackers

(V) Vegetarian

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.

NORTHALL CLASSICS

Smoked Scottish Salmon	£16
<i>Fine Capers, Lemon, Brown Bread and Butter</i>	
Tuna Carpaccio	£14
<i>With Oysters, Olive Oil, Soya Coriander and Vanilla Salt</i>	
Beer Battered Haddock	£24
<i>Served with Chips, Proper Mushy Peas and Tartare Sauce</i>	
Superfood Salad (V)	£21
<i>With Avocado, Spring Onions, Alfalfa, Mung Beans and Cucumber</i>	
Corn-fed Organic Chicken	£26
Roast Salmon	£29
Grilled Tiger Prawns	£32
Romaine Lettuce Caesar Salad	£21
<i>Anchovies, Parmesan Shavings, Croutons and Caesar Dressing</i>	
Corn-fed Organic Chicken	£26
Roast Salmon	£29
Grilled Tiger Prawns	£32
Cumbrian Beef Burger	£24
<i>Served with Triple Cooked Chips and choice of: Maple Cured Bacon, Fried Hen's Egg or Butler's Secret Cheese</i>	
Sirloin Steak	£36
<i>Served with Grilled Tomatoes, Field Mushrooms and Northall Smoked Butter</i>	

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CHAMPAGNE & SPARKLING WINE	125ml	Bottle
Laurent-Perrier “La Cuvée”, Brut NV <i>Tours-sur-Marne, Vallée de la Marne</i>	£16	£80
Michel Gonet “3 Terroirs”, Extra Brut 2010 <i>Avize, Côte de Blancs</i>	£22	£110
Laurent-Perrier, Brut Rosé NV <i>Tours-sur-Marne, Vallée de la Marne</i>	£24	£120
Laherte Freres, Rose de Meunier, Extra Brut NV <i>Baslieux-sous-Chatillon, Vallée de la Marne</i>	£26	£130
Laurent-Perrier, “Grande Siècle”, Brut NV <i>Tours-sur-Marne, Vallée de la Marne</i>	£39	£195

Champagnes by the glass are served as 125ml measures.

Please note that vintages may vary due to the limited production of several of our wines.

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WHITE WINES

		<i>125ml</i>	<i>375ml</i>	<i>750ml</i>
Gruner Veltliner “Terrassen”, <i>Weingut Jurtschitsch, Kamptal, Austria</i>	2017	£10	£28	£48
Valencia Blanco Seco “Las Blancas” <i>Bruno Murciano, Valencia, Spain</i>	2017	£11	£31	£50
Trebbiano d’Abruzzo <i>Tenuta Terraviva, Abruzzo, Italy</i>	2016	£12	£34	£58
Viognier “Les Galets” <i>Christophe Blanc, Rhône Valley, France</i>	2016	£15	£42	£75
Pinot Blanc “Mise au Printemps” <i>Domaine Josmayer, Alsace, France</i> <i>Magnum</i>	2016	£16	£45	£155
Auxey-Duresses, <i>Vallet Freres, Burgundy, France</i>	2015	£21	£59	£105
Sancerre <i>Gerard Bouley, Loire Valley, France</i>	2017	£17	£48	£85

ROSÉ

Côtes-de-Provence Rose “Arcades” <i>Château de Fontainbleu, Provence, France</i> <i>Magnum</i>	2016	£13	£37	£130
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RED WINES

		<i>125ml</i>	<i>375ml</i>	<i>750ml</i>
Utiel-Requena, Bobal “La Malkerida” <i>Vitivinicola del Mediterraneo, Spain</i>	2016	£10	£28	£50
“Gneisz es Csillam” <i>Franz Weninger, Sopron, Hungary</i>	2015	£11	£31	£50
Motta del Lupo <i>Paolo Petrili, Puglia, Italy</i>	2016	£12	£34	£58
Rasteau Rouge “2eme Né(z)” <i>Domaine de la Luminaille, Rhône Valley, France</i>	2016	£13	£36	£65
Spätburgunder <i>Weingut Carl Koch, Rheinbessen, Germany</i>	2015	£14	£37	£68
Cadrans de Lassegue <i>Château Lassegue, Bordeaux, France</i>	2012	£16	£45	£80

CORAVIN SELECTION

125ml

Blanc de Lynch Bages, <i>Château Lynch-Bages, Pauillac, Bordeaux, France</i>	2013			£39
Château Chasse-Spleen, <i>Moulis-Listrac, Bordeaux, France, Magnum</i>	1989			£65
Ridge Montebello, <i>Ridge Vineyards, Santa Cruz Mountains, USA</i>	1999			£71

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COCKTAILS

Aperitivo	£16
<i>D1 Gin, Italicus, Peach, Citrus, Orange Blossom, Lemonade</i>	
New Fashioned	£16
<i>Woodford Reserve, Crème de Mure, St-Germain, Angostura Bitters</i>	
Ultima Palabra	£16
<i>Koch El Mezcal, Green Chartreuse, Pineapple Juice, Maraschino, Lime</i>	
Digestivo	£16
<i>Real McCoy 3yrs, Cynar, Benedictine, Mancino Sakura, Orange zest</i>	
Renaissance Passion	£16
<i>Renaissance Vodka, Apricot Liqueur, Passion Fruit, Apple Juice, Vanilla</i>	
Tropical Sazerac	£16
<i>Old Potrero Rye, Remy Martin 1738, Crème de Banana, Averna</i>	

NON ALCOHOLIC COCKTAILS

Very Berry	£12
<i>Seedlip Spice, Fresh Blackberries, Fresh Raspberries, Citrus, Ginger Ale Top</i>	
America-NO	£12
<i>Non Alcoholic Bitter Syrup, Non Alcoholic Vermouth, Soda Water Top</i>	
Seedlip Spice <i>or</i> Garden	£9.50

All spirits are served as 50ml measures, 25ml measures are available on request. Add a mixer from £3. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

GIN

D1 Gin (<i>England</i>)	£12
N3 Gin (<i>England</i>)	£13
Monkey 47 (<i>Germany</i>)	£18
Ki No Bi Kyoto Dry Gin (<i>Japan</i>)	£17
Gin Mare (<i>Spain</i>)	£13
William Chase Gin (<i>England</i>)	£14
The Botanist 22 (<i>Scotland</i>)	£15
Hendrick's (<i>Scotland</i>)	£13
Tanqueray No. Ten (<i>England</i>)	£13
Sipsmith (<i>England</i>)	£11
Bombay Sapphire (<i>England</i>)	£11
Renegade Gin (<i>England</i>)	£13
Junipero Gin (<i>USA</i>)	£16

VODKA

Renaissance Vodka	£11
D1 Potato Vodka	£11
Belvedere	£14
Ketel One	£11
Cîroc	£14
Grey Goose	£13

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WHISKY

Glenkinchie 12 Year Old (<i>Lowland</i>)	£15
Glenmorangie 10 Year Old (<i>Highland</i>)	£14
Oban 14 Year Old (<i>Highland</i>)	£16
The Macallan 18 Year Old (<i>Highland</i>)	£55
Aberfeldy 12 Year Old (<i>Speyside</i>)	£15
Balvenie Caribbean Cask 14 Year Old (<i>Speyside</i>)	£14
Balvenie DoubleWood 12 Year Old (<i>Speyside</i>)	£12
Caol Ila 25 Year Old (<i>Islay</i>)	£34
Lagavulin 16 Year Old (<i>Islay</i>)	£21
Laphroaig 10 Year Old (<i>Islay</i>)	£14
Talisker 10 Year Old (<i>Island</i>)	£18
Talisker 25 Year Old (<i>Island</i>)	£70
Chivas Regal 18 Year Old (<i>Blended</i>)	£19
Johnnie Walker Black Label (<i>Blended</i>)	£13
Johnnie Walker Blue Label (<i>Blended</i>)	£45
Jameson (<i>Irish</i>)	£11
Sexton Single Malt (<i>Irish</i>)	£16
Nikka From the Barrel (<i>Japan</i>)	£15

AMERICAN WHISKEY

Jack Daniel's Old No.7	£10
Maker's Mark	£13
Sazerac Rye	£16
Woodford Reserve	£15
Tin Cup American Whiskey	£14

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RUM

Bacardi Carta Blanca	£10
Bacardi Carta Ocho 8 Year Old	£15
Diplomatico Reserva Exclusiva	£18
Mount Gay Black Barrel	£14
Ron Zacapa	£18
The Real McCoy White Rum 3 Year Old	£9.50
The Real McCoy Rum Bourbon Barrels 5 Year Old	£12
Plantation Pineapple Rum	£11.50
Fair Muscovado Rum	£15

TEQUILA & MEZCAL

Don Julio Anejo	£22
Don Julio 1942	£40
Marca Negra Tobala Mezcal	£16
Patrón Reposado	£19
Patrón Silver	£17
Papadiablo Mezcal	£18
Dangerous Don	£16
Maestro Dobel Diamante Tequila	£23
Jose Cuervo Reserve De La Familia	£40
Koch Espadin Mezcal	£15

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PISCO & CACHACHA

Barsol Pisco Quebranta	£12
Leblon Cachacha	£12

COGNAC

Delamain Pale & Dry	£25
Hennessy XO	£35
Rémy Martin VSOP	£12
Rémy Martin XO	£32
Rémy Martin Louis XIII (15ml)	£75
Rémy Martin Louis XIII (25ml)	£120
Rémy Martin Louis XIII	£230

ARMAGNAC

Clos Martin 1989	£28
Domaine Boingnières 1972	£80

CALVADOS

Pere Magloire VSOP Pays D'Auge Calvados	£13
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LIQUEURS & DIGESTIVES

Amaretto Disaronno	£11
Amaro Averna	£9
Amaro Cynar	£10
Baileys	£10
Cointreau	£10
Fernet Branca	£11
Limoncello	£10

APERITIF, DIGESTIVES & VERMOUTH

Campari	£9
Cocchi Vermouth di Torino	£9
Lillet Blanc	£9
Mancino Rosso Amaranto	£8
Mancino Sakura Vermouth	£8
Pernod	£9
Nardini 7 Years Aged Grappa	£18
Rinomato Americano Bianco	£8
Rinomato Aperitivo Deciso	£8

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BOTTLED BEERS

Heineken	5.0%	£7	330ml
Peroni	4.7%	£7	330ml
Meantime Pale Ale	4.3%	£7	330ml
Becks Blue (<i>Alcohol-free</i>)	0.05%	£7	275ml

CIDER

Sassy Apple Cider	5.2%	£7	330ml
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SOFT DRINK & JUICES

Fever Tree Range	£5
<i>Tonic, Slimline Tonic, Soda water, Ginger Ale, Ginger Beer, Lemonade</i>	
Coca Cola Range	£5
<i>Coca Cola, Diet Coke, Coca Cola Zero</i>	
Fresh Orange, Apple, Pink Grapefruit	£7

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COFFEE

Rainforest Alliance certified Arabica beans – full bodied coffee with great depth and intensity.

Espresso, Macchiato	£4
Double Espresso	£6
Cappuccino, Cafe Latte, Mocha	£6
Americano	£6

Hot Chocolate	£7.50
<i>Served in a pot with Marshmallows and Whipped Cream</i>	

TEA

We can guide you through our extensive range of fine teas from our master tea blender, Camellia's Tea House.

Corinthia Signature Breakfast Tea	£6
Peppermint, Fresh Mint	
Rooibos Vanilla, Chamomile Flowers	
Earl Grey, Darjeeling Goomtee	£6.50
Jasmine Pearls, Dragonwell Green Tea	

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CORINTHIA
HOTEL
LONDON