



The
NORTHALL

RAW & SNACKS

<i>Beluga 30g/50g</i> 340.00/550.00	Colchester Rock Oysters 4.00 each 24.00 for 6 48.00 for 12	Orkney Scallop <i>Slightly Warm, Potato, Lime, Vanilla</i> 12.00	Tartare of Rhug Estate Venison <i>Egg Yolk, Brioche, Caviar</i> 10.00	Cured Wild Seabass <i>Kohlrabi, Red Radish, Yogurt</i> 12.00	Duck Liver & Smoked Eel Crumpet <i>Apple Vinegar</i> 9.00
<i>Oscietra 30g/50g</i> 125.00/210.00					
<i>Aquitaine 30g/50g</i> 90.00/150.00					

STARTERS

Heritage Beetroot Salad <i>Compressed Pear</i> <i>English Burrata, Black Olive</i> 14.00	Lobster Bisque <i>Braised Lentils, Alsace Bacon</i> <i>Cognac</i> 14.00
Mixed Italian Leaves <i>Ewe's Curd, Clementine, Ice Wine</i> 11.00	Rabbit, Ham Hock & Duck Liver Terrine, Grape Husk <i>Pickled Vegetables, Endive</i> 17.50
Dorset Crab <i>Sea Trout, Lemon Dressing</i> 16.00	

VEGETABLES & PASTA

Baked Semolina Gnocchi <i>Broccoli, Trompette, Truffle, Hazelnut Pesto</i> 14.00/26.00	Cep Mushroom Risotto <i>Acquerello Rice</i> <i>Pickled Walnut, Cavolo Nero</i> 10.00/20.00
Violet Artichoke <i>Salsify Purée, Pomello</i> <i>Noisette Butter</i> 14.00	Hand-cut Strozzapreti <i>Sauce Supreme, Winter Truffle</i> 16.00

LUNCH SPECIALS

Native Lobster Tagliatelle <i>Hand-rolled Pasta, Grilled Lobster</i> 32.00	Northall Caesar Salad <i>Brioche, Preserved Lemon, Buttermilk</i> 11.00	Grilled Chicken Paillard <i>Rocket, Wild Mushrooms, Lemon</i> 28.00
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FISH

Fillet of Stone Bass <i>Coco Beans, Lovage, Champagne</i> 36.00
Fillet of Hake <i>Cauliflower, Fregola, Preserved Lemon</i> 30.00
Cornish Cod <i>Clams, Girolle, Sea Beet</i> 28.00
Dover Sole <i>Grilled or Cooked Meuniere Style</i> 50.00
Baked John Dory <i>Fennel, Amalfi Lemons, Almond</i> 34.00

MEAT

Grilled English Rib Eye <i>Roast Onion `Bourguignon`</i> 42.00
Fillet of Lake District Farm Beef <i>Pressed Potato, Braised Shallot, Red Wine</i> 40.00
Norfolk Black Leg Chicken <i>Smoked Mash, Gem Lettuce, Jus Gras</i> 32.00
Romney Marsh Lamb `En Croute` <i>Broad Beans, Artichoke, Smoked Garlic</i> <i>(for two)</i> 70.00

SIDES

Spinach <i>Creamed, Steamed or Buttered</i> 5.00
Cornish Sprouting Broccoli <i>Pine Nut, Lemon</i> 5.00
Minted Linzer Potatoes 6.00
Pommes Purée 6.00
Heritage Tomato Salad, <i>Rice Wine</i> 6.00

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.



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<i>Oscietra 30g/50g</i> 125.00/210.00					
<i>Aquitaine 30g/50g</i> 90.00/150.00					

STARTERS

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Mixed Italian Leaves <i>Ewe's Curd, Clementine, Ice Wine</i> 11.00	Rabbit, Ham Hock & Duck Liver Terrine, Grape Husk <i>Pickled Vegetables, Endive</i> 17.50
Dorset Crab <i>Sea Trout, Lemon Dressing</i> 16.00	

VEGETABLES & PASTA

Baked Semolina Gnocchi <i>Broccoli, Trompette, Truffle, Hazelnut Pesto</i> 14.00/26.00	Cep Mushroom Risotto <i>Acquerello Rice</i> <i>Pickled Walnut, Cavolo Nero</i> 10.00/20.00
Violet Artichoke <i>Salsify Purée, Pomello</i> <i>Noisette Butter</i> 14.00	Hand-cut Strozzapreti <i>Sauce Supreme, Winter Truffle</i> 16.00

DISHES TO SHARE

Romney Marsh Lamb `En Croute` <i>Spinach, Artichoke, Smoked Garlic</i> 70.00	<i>(for two)</i> Whole Baked John Dory <i>Fennel, Amalfi Lemons, Almond</i> 68.00	Lake District Côte de Boeuf <i>Gem Salad, Parmesan, Chimichurri</i> 90.00
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FISH

Fillet of Stone Bass <i>Coco Beans, Lovage, Champagne</i> 36.00
Fillet of Hake <i>Cauliflower, Fregola, Preserved Lemon</i> 30.00
Cornish Cod <i>Clams, Girolle, Sea Beet</i> 28.00
Dover Sole <i>Grilled or Cooked Meuniere Style</i> 50.00
Roasted Native Lobster <i>Lightly Spiced, Red Pepper, Orzo, Coconut</i> 48.00

MEAT

Grilled English Rib Eye <i>Roast Onion `Bourguignon`</i> 42.00
Fillet of Lake District Farm Beef <i>Pressed Potato, Braised Shallot, Red Wine</i> 40.00
Norfolk Black Leg Chicken <i>Smoked Mash, Gem Lettuce, Jus Gras</i> 32.00

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Spinach <i>Creamed, Steamed or Buttered</i> 5.00
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