


The
NORTHALL


SUNDAY LUNCH

2-courses £39.00pp | 3-courses £45.00pp

3-courses £55.00pp including a glass of Laurent-Perrier La Cuvée Brut Champagne, a Bloody Mary or Bellini

STARTERS

½ Dozen Colchester Oysters
Merlot Vinegar, Shallot, Lemon

Lobster Bisque
Alsace Bacon, Lentils, Cognac

Quail, Chicken & Duck Liver Terrine
Truffle Mayonnaise, Onion Brioche

Autumn Italian Leaves
Ewe's Curd, Clementine, Hazelnut

Hand-Cut Strozzapreti
Sauce Supreme, Winter Truffle

La Latteria Burrata
Pear, Radicchio, Fennel Pollen



SHARING MAIN COURSES

Porchetta
Roast Fennel, Sage, Garlic

Salmon en Croûte
Verjus Beurre Blanc

Roast Cumbrian Beef
Chateaubriand
Yorkshire Pudding, Braised Onion

Fruits de Mer
*Colchester Oysters, Half Lobster,
Prawns, Razor Clams,
Palourde Clams, Dressed Crab*
Available as a starter or main course
Pre-order 48 hours in advance, £15pp supplement

Pithivier of Salt Baked Celeriac
Winter Truffle, Cabbage, Sauce Perigourdine



MAIN COURSES

Romney Marsh Lamb Rump
Chickpea, Kale, Mint

Cep Mushroom Risotto
Aquerello Rice, Pickled Walnut, Cavolo Nero

Native Lobster Tagliatelle
Tomato, Basil

DESSERTS

Something naughty but nice
from our dessert table

- or -

Rice Pudding Baked Soufflé to share
Prune Armagnac Ice-Cream



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