


 The
NORTHALL

CAVIAR

Oscietra Caviar	
<i>Sour Cream, Potato Pancake</i>	
30g	50g
185.00	250.00

OYSTERS

Colchester Rock Oysters		
<i>Mignonette</i>		
<i>Each</i>	<i>Half dozen (6)</i>	<i>Dozen (12)</i>
4.00	24.00	48.00

STARTERS

Cocotte of Scottish Lobster
*Girolle Mushroom,
 Broad Bean*
 24.00

White Haricot Bean Velouté
*Mushroom Agnolotti,
 Sweetcorn, Salsa Verde*
 13.00

Marinated Late Summer
 Italian Courgette
Burrata, Fig, Cobnut
 14.00

Wild Mushroom Risotto
Sweetcorn, Cobnut
 15.00 / 28.00

Pressed Terrine of Rabbit
*Ham Hock, Duck Liver,
 Prune, Apple Chutney*
 18.00

Cured Loch Duart Salmon
*Pickled Cucumber,
 Radish, Lemon, Dill*
 15.00

Hand-Cut Strozzapreti
Sauce Supreme, Autumn Truffle
 16.00 / 30.00

Tagliatelle
Italian Courgette, Green Olive, Truffle
 16.00 / 30.00

SET MENU

2 Courses £20 3 Courses £25

Romano Red Pepper Soup
*Tomato, Basil,
 Black Olive Toast*

*

Fillet of Sea Bream
*White Onion, Octopus Bolognese,
 Tomato Dressing*

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Plum
 and Vanilla Fool
Lemon, Meringue

FISH

Dover Sole
 550g
*On or Off the Bone
 Simply Grilled or Meunière*
 50.00

Wild Sea Bream
(to share)
Roasted on the bone
Fennel, Lemon, Green Olive, Capers
 58.00

Fillet of Cornish Cod
Squid, White Bean, Taramasalata
 30.00

Braised Turbot
*Hen of the Woods Mushroom,
 Truffle Purée, Smoked Velouté*
 38.00

MEAT

Norfolk Black Leg Chicken
*Black Garlic, Watercress, Egg Yolk,
 Truffle and Parmesan Mash*
 34.00

Devon Lamb "En Croûte" *(to share)*
*Glazed Baby Aubergine,
 Pickled Onion, Parsley*
 62.00

Fillet of Beef
*Carrot, Chard Leaf,
 Damson, Port Purée*
 42.00

Roast Yorkshire Grouse
*Baked Fig, Alsace Bacon,
 Sweetcorn, Thyme*
 38.00

SIDES

£5 each

Buttered Autumn Greens,
 Crisp Garlic, Espelette

Mashed Potato

Fondant Potato

Spinach
Simply Steamed or Sautéed

French Fries

Truffled Macaroni & Cheese
 14.00

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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DESSERT MENU

£12 each

Ricotta Cheesecake

Toasted Coconut, Mango, Lime

Roasted Black Figs

Hampshire Honey Mousse, Crisp Puff Pastry

Kalingo Chocolate Moelleux

Hazelnut, Vanilla Fromage Frais

Pear Souffle

Rice Pudding, Calvados Ice Cream

CHEESE SELECTION - £14.50

Selection of 5 Seasonal Continental and British Cheeses

Served with Grapes, Celery and Crackers

TEA

We offer an extensive range of fine teas from our master tea blender, Camellia's Tea House

Corinthia Signature Breakfast Tea, Peppermint £6

Rooibos Vanilla, Chamomile Flowers, Fresh Mint £6.50

Earl Grey, Darjeeling Goomtee £6.50

Jasmine Pearls, Dragonwell £6.50

SWEET WINE - 75ml

Vin de Glace "Chaudelume", Italy 2016 £15

Graham's Tawny Port 20 Years £16

Château Lafon, Sauternes, France 2015 £16

Attila Homonna, Tokaji, Edes Harmas, Hungary 2016 £14

COFFEE

Rainforest Alliance certified Arabica beans full bodied coffee with great depth & intensity

Espresso, Macchiato £4.50

Filter Coffee, Double Espresso £6

Cappuccino, Caffè Latte, Mocha £6

Hot Chocolate £7.50

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