

  
*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*

Chicken Liver Parfait  
*Beetroot*  
*White Balsamic*

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Chalk Stream Trout  
*Fennel*  
*Mussels, Dill*

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Cox Apple Parfait  
*Candied Pine Nuts*  
*Olive Oil Sponge*

**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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