



The
NORTHALL

A LA CARTE MENU

Under the expert guidance of André Garrett, Executive Chef at Corinthia London, The Northall celebrates elegant, sophisticated and refined, modern European cuisine.

CAVIAR

Oscietra Caviar	
<i>Sour Cream, Potato Pancake</i>	
30g	50g
120.00	180.00

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,
Baby Spinach*
24.00

Umbrian Lentil &
Green Peppercorn Velouté
Alsace Bacon, Truffle Gnocchi
13.00

La Latteria Burrata
*Italian Leaves,
Compressed Pear*
14.00

Baked Potato Gnocchi
*Mushroom Fricassee,
Crosnes, Tarragon*
24.00

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

Treacle Cured Trout
Mousseline, Capers, Rye
15.00

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

Tiger Prawn Ravioli
Shellfish Bisque, Herb Salad
16.00 / 30.00

VEGETABLES & PASTA

FISH

Dover Sole <i>550g On or Off the Bone Simply Grilled or Meunière</i> 50.00
Northall Cornish Fish Stew <i>(to share)</i> 58.00
Fillet of Cornish Cod <i>Squid, White Bean, Taramasalata</i> 30.00
Braised Gigha Halibut <i>Hen of the Woods Mushroom, Truffle Purée, Smoked Velouté</i> 38.00

MEAT

Norfolk Black Leg Chicken <i>Caesar, Truffle and Egg Mash</i> 34.00
Devon Lamb "En Croûte" <i>(to share)</i> <i>Glazed Baby Aubergine, Pickled Onion, Parsley</i> 62.00
Fillet of Beef <i>Carrot, Chard Leaf, Damson, Port Purée</i> 42.00
Sika Venison Loin and Faggot <i>Celeriac, Truffle, Sprouts</i> 38.00

SIDES

<i>£5 each</i>
Braised & Spiced Red Cabbage
Mashed Potato
Fondant Potato
Spinach <i>Simply Steamed or Sautéed</i>
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 5% VAT. A 12.5% discretionary service charge will be added to your final bill.



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