


 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 £30 3 Courses £35

Pumpkin Velouté
*Croutons, Sour Cream,
 Cardamom*

*Quinta Do Crasto, £10
 Douro, Portugal 2018*

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Sika Deer Loin & Farce
*Smoked Mash,
 Sauce Grand Veneur*

*Bourgogne Rouge, Domaine Chavy Chouet, £13
 Burgundy, France 2018*

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Upside Down Pineapple Cake
Coconut Sorbet

*Gelber Muskateller Auslese, Michael Wenzel, £14
 Burgenland, Austria 2016, 37.5cl*

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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