
TO SHARE

King's Oscietra Caviar (30g / 50g)
Potato Pancake, Smoked Salmon Rilletto, Meyer Lemon

30g 120 / 50g 180

Colchester Oysters
Lemon and Shallot Vinegar

- or -

Verjus Butter Sauce, Spring Onion, Lemon

Each / Half Dozen / Dozen

4 / 24 / 48

STARTER

Lancashire Guinea Hen, Pork Belly and Cabbage Terrine en Crôte
Pear and Walnut Chutney

19

Treacle Cured Chalk Stream Trout
Pickled Cucumber, Fromage Frais, Dill

16

La Latteria Burrata
Chicory, Melted Red Onions, Capers, Pine Nuts

15

Yellow Fin Tuna Tartare
Dashi Jelly, Wakame Rice Crisp, Buttermilk

18

Parmesan and Fine Herb Risotto
Bottarga, Provence Olive Oil

14 / 20

Hand Cut Strozzapreti
Wild Garlic, Basil, Pinenut, Summer Truffle

15 / 22



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.

A 12.5% discretionary service charge will be added to your final bill. All prices include 5% VAT.

MAIN COURSE

Dover Sole
'Veronique'

- or -

Grilled with Unwaxed Lemon, Brown Butter, Capers, Parsley

50

Cornish Seabass
Morels, English Asparagus, Champagne

38

Red Mullet
Dorset Crab, Olive, Fennel, Tomato Essence

32

Fillet of Scotch Beef
Carrot, Girolle, Sauce 'Robert'

42

Norfolk Black Leg Chicken
Smoked Mash, Hen's Yolk, Black Garlic, Crisp Thigh 'Caesar'

32

Romney Marsh Lamb 'Printanier'
Lightly Infused Black Olive Jus

38

Sautéed Vandee White Asparagus
Hazelnut, Blood Orange Hollandaise

24

Salt Baked and Roasted Celeriac
Barley, Hen of the Woods, Wild Garlic, Black Garlic Sauce

22

SIDE

7 each

Roasted Carrots
Vadouvan, Fennel Pollen

Slow Cooked Polenta
Parmesan, Veal Reduction, Truffle

English Spinach
Steamed, Creamed or Buttered

Italian Peas
Wilted Lettuce, White Wine

French Fries

Noirmoutier Royals
Seaweed Butter



The
NORTHALL

ALA CARTE