



*The*  
**NORTHALL**



## SET MENU

*2 courses £39 3 courses £45*

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### STARTER

Jerusalem Artichoke Velouté  
*Wild Garlic, Roasted Hazelnut, Chive Oil (V)*

Clarence Court Three Egg Omelette  
*Creamed Morels, Stracciatella*

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### MAIN COURSE

Grilled Loch Duart Salmon  
*Cucumber, Grapes, Yuzu Koshō Butter Sauce*

Roasted Cutlet of Devon Lamb  
*Pea, Asparagus, Black Garlic & Mint*

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### DESSERT

Coffee Chocolate & Caramel Bar

Selection of Seasonal Cheeses  
*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*

*(V) Vegetarian (Ve) Vegan*

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

# A LA CARTE

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## SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar 50g  
*serverd with Blini, Grated Egg, Sour Cream & Chives*  
250

Irish Rock Oysters  
*Mignonette Sauce, Lemon*  
Half Dozen 30 | Dozen 54

Shellfish Cocktail  
*Pacific King Prawn, Dorset Crab,  
Cucumber, Avocado,  
Mary Rose Sauce*  
34

Pacific Line Caught  
Yellowfin Tuna Tartare  
*Nori Rice Cracker, Miso Aubergine Purée,  
Soy Ponzu*  
25

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## STARTER

Beetroot Carpaccio  
*Roasted Heritage Beets, Cashew Curd, Watercress (Ve)*  
17

Caesar Salad  
*Served tableside*  
*Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing*  
24

*Add to your salad:*  
Suffolk Free Range Chicken  
10

Aged Lake District Farm Beef Tartare  
*Cured Egg Yolk, Matchstick Potatoes*  
27

Jerusalem Artichoke Velouté  
*Wild Garlic, Roasted Hazelnut, Chive Oil (V)*  
14

Cep Mushroom Risotto  
*King Oyster Mushrooms, Aged Parmesan (V)*  
18 | 24

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## FISH

Roasted Whole Scottish Lobster 550g  
*Infused with Lemongrass & Ginger, Served with French Fries*  
75

Cornish Dover Sole 900g (for two)

*Choose two sides*

*'Meunière'*

*or*

*Grilled with Lemon, Green Leaves*

120

Roasted Tranche of Scottish Halibut

*Green Sauce Vierge*

39

Grilled Loch Duart Salmon

*Cucumber, Grape, Yuzu Koshō Butter Sauce*

29

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## MEAT

Roasted Rack of Devon Lamb (for two)

*Pea, Asparagus, Black Garlic & Mint*

82

Pan Seared Fillet Mignon of Lake District Farm Beef

*Garlic Sautéed Spinach, Fondant Potato*

52

Lake District Farm  
Rib Eye of Beef 300g

58

Spiced Squab Pigeon  
*White Asparagus, Salsify Purée,  
Black Pudding, Chocolate*

38

*Choose your sauce:*

*Diane, Bearnaise Peppercorn*

*Jus Gras, Salsa Verde*

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## VEGETARIAN

Slow Cooked Cévennes Onion

*English Asparagus, Freekeh, Hen of The Woods Mushroom, Truffle Jus (Ve)*

18

Gnocchi Parisienne

*Pea, Broad Bean, Morels, Pecorino Cheese (V)*

18

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## SIDES

Macaroni Cheese  
15

Fries  
9

Truffle & Parmesan Fries  
19

Buttered Carrots  
9

French Beans, Shallot  
9

Creamed Potatoes  
9

Wilted Spinach, Fresh Herbs  
9

Creamed Spinach, Nutmeg  
9

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## DESSERT

Coffee Chocolate & Caramel Bar  
15

Lemon & Strawberry Millefeuille  
15

Crêpes Suzette Flambéed at the Table  
*Vanilla Ice Cream*  
20

Ice Cream & Sorbets  
*Chocolate, Pistachio, Salted Caramel, Amarena Cherry*  
*Lemon, Passion Fruit, Strawberry, Raspberry, Mango*  
2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses  
*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*  
20

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