

## STARTERS

Chicken Liver Parfait, Apple and Cinnamon  
Chutney, Granny Smith Jelly (N)(G) £15

Cured Beef, Hummus and Summer Baby  
Vegetables Lemon and Olive Oil Dressing £14

Grouville Bay Oysters  
£20 / Half Dozen or £40 / Dozen  
*Kings Weir, Devon*

Beetroot Cured Sea Trout, Soft Herb Dressing,  
Keta Caviar with Beetroot Salad  
*Scottish West Coast*

Smoked Salmon and Cream Cheese Terrine,  
with Caper Berries £14  
*Loch Fyne, Scotland*

Sesame Seared Tuna, Pickled Cucumber,  
Horseradish Crème Fraîche with Soy and  
Honey Dressing (N) £14

Lobster Bisque and Crème Fraîche £12  
*Isle of Harris, Scotland*

Tian of Crab with Strawberry and Avocado,  
Bloody Mary Ketchup £15  
*Kings Weir, Devon*

Goat's Cheese and Heritage Tomato Salad,  
Black Olive Purée and Balsamic Crystals  
(N)(G)(V) £14  
*Landford, Salisbury*

Asparagus and Watercress Salad with  
Shallot and Chive Dressing (V) £13  
*Watts Farm, Kent*

## MAINS

Wild Sea Bass, Curry Braised Onions,  
Burnt Apple Purée, Grapes and  
Sugared Pine Nuts (N) £32  
*Bay of Biscay, France*

Steamed Lemon Sole, Tender Broccoli with  
Smoked Garlic and Parsley Butter £27  
*Newlyn, Cornwall*

Roasted Salmon, Orange Marinated Fennel,  
Tomato Confit and Black Olive Crumbs £27  
*Shetland Isles, Scotland*

Maple Glazed Goosnargh Duck Breast, Poached  
Rhubarb and Horseradish Jus (N)(G) £29

Grilled Dover Sole with Pickled Lemon £39  
*Brixham, Devon*

Grilled Native Lobster with Almond and Herb  
Butter, served with Thin Chips (N)  
£29 / Half or £50 / Whole  
*Isle of Harris, Scotland*

Slow Roasted Chicken, Tarragon  
Mashed Potato with Roasting Jus £25

Smoked Rump of Lamb, Couscous, Crispy  
Aubergine and Mint Jus (N)(G) £27  
*Lake District Farm, Cumbria*

Pea Risotto with Spinach Crisps  
and Asparagus Ribbons (V)(G)(N) £16  
*Watts Farm, Kent*

Roasted Baby Cauliflower, Pan-fried  
Duck Egg, Curry Chutney (V) £17  
*Watts Farm, Kent*

# The NORTHALL

## SUMMER MENU

*The Northall celebrates  
the Great British Kitchen*

Showcasing the breadth of Britain's culinary  
strengths, the menu focuses on seasonality,  
sustainability and traceability through close  
relationships with artisan producers.

The Northall's breathtaking dining room  
and flexible menus are ideal for Pre or Post  
Theatre dining, whilst two Private Dining  
areas offer privacy for special celebrations  
and corporate events.

## OPENING HOURS

Breakfast 6.30am - 10.30am  
7am - 11am (Weekends & Bank Holidays)

Lunch 12 Noon - 3pm

Dinner 5.30pm - 11pm

Sunday Brunch 12.30pm - 4pm

## THE NORTHALL BAR

A grand hotel requires a grand bar and this is  
ours. The Northall Bar offers the epitome of chic  
in London and is the ideal place to meet for a  
glass of Champagne, wine or beer, or to sip an  
aperitif or classic cocktail.

*"I took my friend for Sunday brunch to celebrate her  
birthday and from the moment we entered the hotel  
to our lunch it was an amazing experience. The food  
was exceptional and the detail to service made it an  
unforgettable day. Thank you Janis for looking after  
us so well. We will most definitely return"*

- Tripadvisor, May 2017

## THEATRE MENU

5.30pm - 7pm & 9.30pm - 11pm

2 Course Menu £24

3 Course Menu £28

*Please ask your waiter for details*

## SIDES - £5 each

*Watts Farm, Kent*

Sautéed Spinach

Runner Beans with Shallots

Rocket Salad with Parmesan

Tomato Salad with Basil and Olive Oil

Mashed Potatoes

New Potatoes with Mint Butter

Triple Cooked Chips

## JOSPER GRILL

*28 Day Dry-aged Native Angus Grass-fed Beef*

Rib Eye 300g £35

Sirloin 300g £36

Fillet 250g £38

Côte de Boeuf 600g £30pp

*Served with Air-dried Tomatoes,  
Field Mushrooms (G) and a choice of Sauce:*

Béarnaise

Wild Mushroom Sauce

Green Peppercorn

Port and Shallot

Cashel Blue Cheese

## DESSERTS

Seasonal Syllabub, Pink Champagne Mousse,  
Lemon Balm Meringue £10

Mousse of Dorset Heather Ling Honey,  
Peach Compote, Pistachio Sponge,  
Yellow Peach Sorbet (N)(G) £10

English Strawberries, Peppermint Crèmeux,  
Lemon-Peppermint Jam, Strawberry Ice Cream  
(N)(G)(V) £9

Blackcurrant Tartlet, Elderflower Jelly,  
Elderflower and Vanilla Sorbet (G)(V) £9

Manjari Chocolate Marquise,  
Raspberry Mousse, Chocolate Streusel,  
Raspberry Sorbet (G)(V) £9

## CORINTHIA CHEESE SELECTION - £12

Selection of British  
and International Cheeses (V)(N)(G)  
*Served with Chutney, Fruit Compotes and Crackers*

## SUNDAY CHAMPAGNE BRUNCH

*12.30pm - 4pm*

3 Course Menu £55

*With a Glass of Laurent-Perrier  
La Cuvée Brut Champagne*

3 Course Menu £90

*With Free-flowing Laurent-Perrier  
La Cuvée Brut Champagne*

*Live Music from 12.30pm to 4pm*

## BRAIN POWER MENU

*Designed by our  
Neuroscientist in Residence,  
Dr Tara Swart*

Superfood Salad with Avocado,  
Spring Onions, Alfalfa, Mung Beans  
and Cucumber (V) £21

Organic Salmon and Green Mango  
Carpaccio with Blueberries,  
Toasted Almonds and  
Lemon Compote (N) £16

Walnut Crust Baked Mackerel,  
with Avocado and Monkfish Liver Toast,  
Red Grape and Merlot Vinegar Sauce  
(N)(G) £27

## BRAIN POWER DESSERT

Coconut Tapioca,  
Papaya and Lemon Balm (V) £9

*Please note - these are sample menus*

(V) Vegetarian (N) May contain nuts (G) Contains gluten

**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.