

## THEATRE MENU

5.30pm - 7pm & 10pm - 11pm

**3 courses for £30**

Including a glass of  
Laurent-Perrier NV Champagne

Please ask your waiter to view this menu

### STARTERS

Wild Rock Oysters Served with  
Merlot Vinegar and Shallots £2 each  
*Maldon, Essex*

Salad of Ox Tongue with Gremolata, Berkswell  
Ewes Cheese and Rocket Cress £8  
*Duke of Buccleuch, Dumfries and Galloway, Scotland*

Mackerel Tartare with Horseradish and Crème  
Fraîche, Sweet Pickled Cucumber £9  
*Matthew Stevens, St.Ives, Cornwall*

Octopus Carpaccio with Tomato Mineral Water  
and Olive Oil, Basil Cress £10  
*Channel, Brixham, Devon*

Hand Chopped Beef Steak Tartare,  
Toasted Sour Dough (N) £9  
*Duke of Buccleuch, Dumfries and Galloway, Scotland*

Sea Scallops with Pea Purée and  
Sauternes Butter (N) £15/£23  
*Keltic, Ross-Shire, Scotland*

Asparagus with Organic Egg Mayonnaise,  
Cauliflower and Celeriac Salt £9  
*Matthew Stevens, St.Ives, Cornwall*

Loch Var Smoked Salmon, Capers, Lemon, Brown  
Bread and Butter (N) £12  
*Severn and Wye Smokery, Gloucestershire*

Caviar  
30g Oscietra £80 / 30g Beluga £235  
Served with Blini, Sour Cream and Lemon  
*Gourmet House*

Carpaccio of Tuna with Oysters, Ginger and Soya  
Dressing, Coriander Cress £12  
*Channel, Brixham, Devon*

Dressed Crab with Mayonnaise, Lemon  
and Sea Salt Biscuits (N) £14  
*Matthew Stevens, St.Ives, Cornwall*

### SOUPS

Broad Bean Soup with  
Roast Cherwell Goats' Cheese (V) £6  
*Watts Farm, Kent*

Cornish Fish Soup with Rouille and Gruyère £9  
*Matthew Stevens, St.Ives, Cornwall*

# The NORTHALL MENU

### MEAT

Goosnargh Chicken with Summer Peas and Broad  
Beans, Roasting Juices £19  
*Reggi Johnson, Lancashire*

Roast Cumbrian Duck Breast with Orange  
Compote and Buttered Chicory (N) £24  
*Reggi Johnson, Lancashire*

Rump of Herdwick Lamb with Roast Vegetables,  
Basil and Olive Jus (N) £23  
*Duke of Buccleuch, Dumfries and Galloway, Scotland*

### FISH AND SHELLFISH

Deep Fried Haddock in Beer Batter,  
served with Chips and Proper Mushy Peas £15  
*Matthew Stevens, St.Ives, Cornwall*

Wild Sea Bream, Roast Pepper and Almond Sauce,  
Vierge Garnish (N) £18  
*Matthew Stevens, St.Ives, Cornwall*

Steamed Hebridean Halibut with Fennel, Soused  
Lemons, Olives and Coriander Cress £27  
*Channel, Brixham, Devon*

Dover Sole  
Grilled, served with Lemon Pickle £38  
Meuniere, served with Nut Brown Butter,  
Lemon and Parsley £38  
*Matthew Stevens, St.Ives, Cornwall*

Grilled Native Lobster, Almond and Soft Herb  
Butter, served with Thin Cut Chips (N)  
Half £22  
Whole £44  
*Matthew Stevens, St.Ives, Cornwall*

### VEGETARIAN

Pan Fried Potato Gnocchi with Smoked Tomato and  
Artichoke Purée (V) £14  
*Watts Farm, Kent*

Risotto of Butternut Squash and Red Wine  
with Rocket Fritters (V) £14  
*Watts Farm, Kent*

### SIDES - £3.50

Runner Beans, Buttered Baby Spinach,  
Buttered Green Beans, Mash Potatoes,  
Portobello Mushrooms, Chips, Thin Chips  
New Potatoes with Butter and Chives  
*Watts Farm, Kent*

## SUNDAY ROAST MENU

12 Noon - 4pm

**3 courses for £35**

Including a glass of  
Laurent-Perrier NV Champagne

Please ask your waiter to view this menu

### SALADS

Gem Lettuce, Chicory with Beenleigh Blue  
Sheeps' Cheese and Sweet Mustard Dressing (V)  
£8/£12  
*Watts Farm, Kent*

Avocado, Cucumber and Spring Onions with  
Sprouted Seeds and Flat Parsley  
dressed with Lemon and Olive Oil (Vg) £8/£12  
*Watts Farm, Kent*

Selection of Seasonal Salad Leaves, Shallots and  
Soft Herbs with Merlot Vinaigrette (V) £6/£9  
*Watts Farm, Kent*

Confit of Loch Var Salmon with Lemon,  
Summer Vegetable Salad and Edible Flowers £15  
*Severn and Wye, Gloucestershire*

## THE NORTHALL JOSPER GRILL

*Duke of Buccleuch,  
Dumfries and Galloway, Scotland*

28 day dry-aged native Angus grass-fed Beef

Sirloin 300g	£28
Ribeye 300g	£28
Fillet 250g	£32
Bone in Rib 400g	£38

Served with a choice of sauces:

Béarnaise  
Sharp Peppercorn  
Ale Mustard (N)  
Harbourne Blue Cheese  
Red Wine and Shallots

Cumbrian Beef Burger, Chargrilled (N) £15

Served with a choice of Dry Cured Bacon,  
Hens Egg or Mrs Kirkham's Lancashire Cheese  
and accompanied with Chips

(V) Vegetarian (Vg) Vegan (N) May contain nuts

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.