

SUNDAY
CHAMPAGNE BRUNCH

12.30pm – 4pm

3 Course Menu £55
with a glass of Laurent-Perrier Champagne

3 Course Menu £90
with free-flowing Laurent-Perrier Champagne

Live Jazz Band playing
from 12.30pm to 4pm

STARTERS

Cured Goosnargh Duck Breast with Cranberry,
Compressed Apple and Pear £12
Reggi Johnson, Cumbria

Chicken Liver and Foie Gras Parfait
with Spiced Popcorn,
Lemon and Ginger Tea Jelly (G)(N) £15
Reggi Johnson, Cumbria

Grouville Bay Oysters
Served with Merlot Vinegar and Shallots
£20 Half Dozen / £40 Dozen
Grouville Bay Oysters, Jersey

Carpaccio of Salted Halibut, Avocado and
Cervil Purée, Finger Lime Caviar £13
Marr Family Boats, Aberdeenshire, Scotland

Roast Sea Scallops with Haggis Fritter, Nashi
Pear and Orange Hollandaise (G)(N) £14
Marr Family Boats, Aberdeenshire, Scotland

Dressed Cornish Crab, Crab Cake, Pickled
Cucumber and Dill Chutney (G)(N) £15
Marr Family Boats, Aberdeenshire, Scotland

Severn and Wye Loch Var Smoked Salmon,
Capers and Lemon (G) £18
Severn and Wye Smokery, Gloucestershire

Heritage Tomatoes with Bosworth Ash
Goat's Cheese, Balsamic Crystals
and Tomato Water (V) £11
Watts Farm, Kent

Spiced Pumpkin Soup, Mushrooms and
Pumpkin Seed Granola (V) £12
Watt's Farm, Kent

Soup of the Day £8

THEATRE MENU

5.30pm – 7pm & 9.30pm – 11pm

2 Course Menu £24
3 Course Menu £28

Please ask your waiter for details.



AUTUMN MENU

JOSPER GRILL

Lake District Farm, Cumbria

28 Day Dry-aged Native Angus Grass-fed Beef

Rib Eye 300g	£35
Sirloin 300g	£36
Fillet 250g	£38
Côte de Boeuf for two 600g	£40pp

Served with Cider Glazed Shallots
and Field Mushrooms (G):

Béarnaise
Wild Mushroom Sauce
Green Peppercorn
Port and Shallot
Cashel Blue Cheese

SEASONAL GAME

Grouse £36
Partridge £32

Served with Foie Gras Croquet, Pearl Barley,
Creamed Savoy Cabbage
and Autumn Vegetables (N)(G)

SIDES - £5

- Buttered Green Beans (V)
- Buttered Spinach (V)
- Buttered Hispi Cabbage (V)
- Rocket Salad with Parmesan (V)
- Champ Potatoes (V)
- Triple Cooked Chips (V)
- New Potatoes with Mint Butter (V)

(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.

FOOD FOR THOUGHT

HEALTHY LIVING

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

CORINTHIA FAVOURITES

Native Beef Tartare with Poached Egg,
Avocado and Mustard Dressing (G)(N) £16
Lake District Farms, Cumbria

SPECIALITY DISH

Steamed Sea Bass Fillet
with Vegetarian Miso Broth £30
Marr Family Boats, Aberdeenshire, Scotland

GUILT-FREE DESSERT

Lichu Chocolate Mousse,
Fresh Raspberries, Raspberry Sorbet
and Raspberry Meringue (V) £9
Watts Farm, Kent

MAINS

Smoked Herdwick Lamb with Shepherd's Pie
Purée and Buttered Swiss Chard £28
Lake District Farm, Cumbria

Saddle of Cumbrian Venison, Red Cabbage Slaw,
Caramelised Chestnuts and Maple Jus (N) £30
Petworth Farm, Cumbria

Native Beef Fillet with Braised Ox Tail,
Valrhona Chocolate and Merlot Glazed Heritage
Carrots, Truffle Butter Jus (N)(G) £38
Lake District Farm, Cumbria

Monkfish with Roast Cauliflower, Burnt Mango,
Golden Raisin and Caper Purée, Curry Oil £36
Marr Family Boats, Aberdeenshire, Scotland

Wild Sea Bass Meunière with Samphire,
Brown Shrimp and Buttered Sea Herbs £36
Marr Family Boats, Aberdeenshire, Scotland

Grilled Dover Sole with Pickled Lemon
Served Whole or Filleted £39
Marr Family Boats, Aberdeenshire, Scotland

Grilled Native Lobster with Almond and Herb
Butter and Thin Chips
Half £25 Whole £49
Marr Fisheries, Cornwall

Jerusalem Artichoke Risotto, Sautéed Mushrooms
and Parsley (V) £15
Watts Farm, Kent

WINE ON WEDNESDAY

Every Wednesday evening The Northall
showcases some of the world's best wines
with 50% off their listed price.

Please ask your waiter for details.