



## ***Northbank Restaurant & Bar Menu***

<https://menulist.menu>

1 Paul's Walk London, EC4V 3QH, United Kingdom

(+44)2073299299 - <http://www.northbankrestaurant.com/>

The restaurant from London offers **221** different *menus and drinks* on [the menu](#) at an average £58. The restaurant is accessible and can therefore also be used with a wheelchair or physical disabilities, Depending on the weather conditions, you can also sit outside and eat. At Northbank Restaurant & Bar in London, tasty, juicy, delicious barbecue is freshly roasted on an open flame and served with fine sides, Particularly fans of the English cuisine are excited about the extensive variety of traditional menus and love the typical English cuisine. After the meal (or during it), you can still relax at the bar with a **alcoholic or non-alcoholic drink**, this [sports bar](#) is a favourite among the visitors, who enjoy not only the fantastic food and drinks, but also the opportunity to watch the latest games or races on the big TV.

# Northbank Restaurant & Bar Menu



## *A la carte*

LAMB RUMP £19

## *Grill*

WHOLE CORNISH SEABASS FOR TWO

## *Homemade Sauces*

CHIMICHURRI

## *Roasts*

LAMB SHOULDER £17

## *Sweets & Desserts*

CHOCOLATE BROWNIE

## *Rose*

BILLECART-SALMON, BRUT ROSÉ, NV

## *Toscana*

TIGNANELLO, ANTINORI

## *Rosé Wine*

TEAU DE PAMPELONNE, PROVENCE,  
FRANCE,

## *Spain*

VEGA-SICILIA UNICO

## *Sherries & Ports*

HARVEY'S BRISTOL CREAM

## *Alsace*

GEWURZTRAMINER GRAND CRU CLOS  
ST LANDELIN, RENE MURE,

## *Rhone*

HERMITAGE BESSARDS, DELAS

## *Champagne & Sparkling Wine*

DOM PERIGNON,

## *Braised*

OX CHEEK BOURGUIGNON £18

## *Course #1*

POACHED DUCK EGG SMOKED SALMON

## *Course #2*

CORNISH HAKE FENNEL GINGER SLAW

## *SEASONAL ENTREES*

MARKET CATCH OF THE DAY

## *USA*

JOSEPH PHELPS INSIGNIA

## *Veg*

POACHED DUCK EGG £8

## *Porto*

GRAHAM'S VINTAGE

# Northbank Restaurant & Bar Menu



## Steak Sauces

PEPPERCORN

## Port & Dessert Wines

WARRE'S VINTAGE £135

## fish / meat from the grill

FILLET OF BEEF

## From the Josper Charcoal Oven

RIB-EYE

## Carnivorous Tapas

CHARCUTERIE PLATE £16

## Uncategorized

LEMON PISTACHIO MACAROONS

## Salads

MIXED LEAF SALAD £3

WALDORF SALAD

## Vegetarian

CRISPY WONTON, GOATS' CURD  
BEETROOT WITH TRUFFLE

BERKSWELL CHEESE CUP WITH  
TOMATO JAM QUAIL'S EGG

## Sauces

TRUFFLE SAUCE

BÉARNAISE

## Italy

PICCONERO, TOLAINI,  
BAROLO BUSSIA, PRUNOTTO

## Sherry

TIO PEPE, EXTRA DRY  
PEDRO XIMENEZ, GARVEY, JEREZ  
DULCE,

## Ports

FONSECA PORTO LBV  
TAYLOR'S OLD TAWNY

## Red Burgundy

VOLNAY VIELLES VIGNES, JEAN-MARC  
BOULEY,

MOREY SAINT DENIS, DOMAINE  
PERROT-MINOT

## Northbank Seasonal Classics

INDIVIDUAL TRUFFLED BEEF  
WELLINGTON £24

CORNISH CRAB LINGUINE £19

## Sweet

APPLE PEAR CRUMBLE WITH CUSTARD

CHOCOLATE HAZELNUT BROWNIES  
WITH CLOTTED CREAM

CHURROS, CHOCOLATE PEANUT  
BUTTER

## Port

FONSECA PORTO LBV,  
KOPKE YEARS OLD TAWNY  
KOPKE YEARS OLD WHITE

# Northbank Restaurant & Bar Menu



## Sweet Wines

FINCA ANTIGUA, MOSCATEL,

VIN SANTO DEL CHIANTI DOC BADIA DI MORRONA, ITALY,

JOSEPH PHELPS EISREBE, NAPA VALLEY, USA,

## White Burgundy

PULIGNY-MONTRACHET LES CHARMES'

CHASSAGNE-MONTRACHET CRU LES CHAMPS GAIN', MARC COLIN

MEURSAULT CRU GENEVRIERES, MOREY-BLANC,

## The Cornish Mead Company

MEAD WINE

MEAD LIQUEUR

TRADITIONAL FRUIT FLAVOUR WINE

## Mains

PIG CHEEKS £8

ROASTED VENISON HAUNCH £19

PAN-FRIED TURBOT £22

WILD MUSHROOM BUTTERNUT SQUASH TART £16

## White wine

LA LOUPE, GRENACHE BLANC, LANGUEDOC, FRANCE,

PICPOUL DE PINET, GUILLAUME DE GRES, FRANCE,

WAIRAU RIVER SAUVIGNON BLANC BLACK LABEL', ORGANIC, NZ,

MACON-UCHIZY, MALLORY BENJAMIN TALMARD, FRANCE,

## Red Wine

CANDIDATO TEMPRANILLO, CASTILLA, SPAIN,

MONTEPULCIANO D'ABRUZZO, CANTINA TOLLO, ITALY,

BARBERA D'ALBA PAOLINA' CÁ DE BAIO, ITALY,

CHATEAU L'ETOILE DE VIAUD, LALANDE DE POMEROL, FRANCE,

## Champagne and Sparkling

PROSECCO SUPERIORE, VALDOBBIADENE, DOCG, SOLIGO CUVEÉ SOLICUM

MALARD, PREMIER CRU BRUT

VEUVE CLIQUOT PONSARDIN, NV

BOLLINGER SPECIAL CUVÉE, NV

## Red Bordeaux

CHATEAU MOULINET-LASSERE, POMEROL

CHATEAU LANGRANGE, LES FIEFS DE LANGRANGE, SAINT JULIEN

CHATEAU D'ANGLUDET, MARGAUX,

CHATEAU MOUTON ROTHSCHILD, PAUILLAC,

## Crisp and Dry

GROOTE POST, CHENIN BLANC, SA, £29

PINOT GRIGIO, LE MONDE, ITALY, £32

ALBARINO, VINA CARTIN, RIAS BAIXAS, SPAIN, £44

SANCERRE, DOMAINE DES CHASSEIGNES, FRANCE, £45

## Snacks

WARM SOURDOUGH BACON BUTTER £2

# Northbank Restaurant & Bar Menu



WARM CORNISH BRIE	£6
CHILLI BEEF FRITTERS	£4
CRAB DOUGHNUTS	£4
CORNISH ROCK OYSTERS	

## Side dishes

TRUFFLE CHIPS	£6
CRUSHED NEW POTATOES	£4
SAVOY CABBAGE CARAWAY BUTTER	£4
CHARRED BROCCOLI CHILLI	£4
CARROTS WITH HONEY THYME	£4

## Fish

SMOKED HADDOCK KEDGEREE WITH CURRY MAYO	
CRAB BONBONS BROWN CRAB MAYO	
SALT COD BRANDADE WITH AIOLI	
BEETROOT GRAVLAX, LEMON CREAM CHEESE PUMPERNICKEL	
SALMON PRAWN FISHCAKES WITH SAUCE GRIBICHE	

## Main Course

PAN-FRIED COD	£20
CONFIT DUCK LEG, GARLIC SHALLOT-DRESSED FINE BEANS SAUTÉ POTATOES	
PLAICE BASIL ROULADE, PINE NUT RISOTTO SHAVED PARMESAN	
SEARED BEEF FLANK, BOURGUIGNON SAUCE HORSERADISH MASH	
AUBERGINE KATSU CURRY FRIED RICE SPICED GREENS	

## Dessert Wines

FINCA ANTIGUA, MOSCATEL, SPAIN,

SAURUS PINOT NOIR LATE HARVEST, FAMILIA SCHROEDER, PATAGONIA, SAUTERNES, LA FLEUR D'OR, FRANCE	
VIN SANTO DEL CHIANTI DOC, BADIA DI MORRONA, ITALY,	
TOKAJI, PUTTONYOS, SAUSKA, HUNGARY,	

## Meat

HAM HOCK PARSLEY TERRINE WITH PICCALILLI CRISPY ONIONS	
LAMBS' BELLY, CARAMELIZED APPLE SAGE	
RARE ROASTED BEEF, ONION MARMALADE HORSERADISH	
GUINEA FOWL PARMA HAM CROQUETTES WITH MUSHROOM KETCHUP	
SMOKED DUCK BREAST, KOHLRABI PEANUTS	
AGED BEEF GOCHUJANG FRITTERS	
WILD BOAR SAUSAGE ROLLS WITH THE CHEF'S HP SAUCE	

## Full Bodied

ARDECHE, CHARDONNAY, MAISON LOUIS LATOUR, FRANCE,	£38
ST VERAN, LES OMBRELLES, FRANCE,	£42
GAVI DI GAVI, LA MEIRANA, BROGLIA, ITALY,	£44
ALTA MORA, CUSUMANO, ETNA BIANCO, ITALY,	£45
CHÂTEAU PEYBONHOMME-LES-TOURS, LE BLANC BONHOMME, ORGANIC, FRANCE,	£52
POUILLY – FUISSÉ, ' LES CRAYS ', DOMAINE AUVIGUE, FRANCE,	£65

# Northbank Restaurant & Bar Menu



CORTON-CHARLEMAGNE GRAND CRU, ARTHUR BAROLET FILS, FRANCE, £165

## *Elegant and Supple*

BACCOLO, IGT, VENETO, ITALY, £26

DAO PRUNUS TINTO, PORTUGAL, £30

BEAUJOLAIS, VAUCHER PÉRE FILS, BURGUNDY, FRANCE, £33

ETNA DOC ROSSO, ALTA MORA, ITALY, £46

BLAUBURGUNDER, KELLEREI KATTERN CALDARO, PINOT NOIR, ITALY, £48

NUITS ST GEORGE, VIEILLES VIGNES, DOMAINE ALAIN MICHELOT, BURGUNDY, FRANCE, £105

GEVREY-CHAMBERTIN, DOMAINE JOSEPH ROTY, FRANCE, £122

## *Venue Hire*

TOTAL EXCLUSIVE VENUE HIRE (BAR, TERRACE RESTAURANT): UP TO GUESTS

BREAKFAST LUNCH DINNER (EXCLUSIVE HIRE): UP TO GUESTS

BREAKFAST LUNCH DINNER (PART OF RESTAURANT): UP TO GUESTS

BAR TERRACE: UP TO GUESTS

MARCH SET MENU: PER PERSON

DRINKS PARTIES: UP TO GUESTS (IN SUMMER UP TO GUESTS)

VENUE OPENING TIMES: MONDAY TO SATURDAY

## *Medium Bodied*

GARNACHA MONFIL', BODEGA Y VINEDOS, SPAIN, £25

PINOTAGE, CLOOF, SOUTH AFRICA, £29

VIENTO ALISEO, GRACIANO-CABERNET SAUVIGNON, LA MANCHA, BIODYNAMIC, SPAIN, £34

MALBEC ESTATE DON MANUEL VILLAFANE, MENDOZA, ARGENTINA, £37

BARBERA D'ALBA PAOLINA' CÁ DEL BAIO, ITALY, £38

BORGIO SALCETINO, CHIANTI CLASSICO, ITALY, £43

HEREDEROS DEL MARQUES DE RISCAL, RIOJA RESERVA, £44

DOLCETTO D'ALBA, CORDERO DI MONTEZEMOLO, ITALY, £50

## *Starters*

SEAFOOD PLATTER £16

PAN-FRIED SCALLOPS £10

CORNISH CRAB SALAD £10

GIN-CURED SALMON £8

SMOKED DUCK BREAST £9

SALMON FISHCAKE WITH CHILLI SAUCE

PAPPARDELLE, BEEF RAGU CAERPHILLY CHEESE

STEAMED CLAMS, SWEETCORN BACON CHOWDER CRUSTY ROLL

BUFFALO CAULIFLOWER WINGS BLUE CHEESE SAUCE PICKLES

## *Aromatic*

JOIE DE VIGNE, MARSANNE-VERMENTINO, FRANCE, £22

VIOGNIER, DOMAINE GRAUZAN, LANGUEDOC, FRANCE, £25

PINOT BLANC, CAVE DE TURCKHEIM, ALSACE, FRANCE, £27

GRILLO, RAPITALÁ, ITALY, £28

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DON MANUEL VILLAFANE ESTATE,  
TORRONTES, ARGENTINA, £30

PINOT GRIS, NEW HALL  
VINEYARDS, ESSEX, ENGLAND, £31

RIESLING, VON BUHL, TROCKEN,  
GERMANY, £32

GRUNER VELTLINER-PINOT BLANC,  
DOLLINI, AUSTRIA, £33

CANTINE DEL NOTAIO, IL  
PRELIMINARE, ITALY, £34

## Terrace Menu

BBQ PULLED-PORK SLIDERS WITH RED  
CABBAGE COLESLAW CHIPOTLE  
MAYONNAISE

CORN-FED CHICKEN THIGHS,  
TAGLIATELLE, LEMON CAPER

DEVON RED' BEEF BURGERS, BRIOCHE  
BUN, PICKLE MUSTARD

CHARGRILLED PORK HERB SAUSAGE  
WITH BRAISED CRISPY ONIONS

DARNE OF HAKE, WARM RADISH,  
ROCKET, RUNNER BEAN SALAD SALSA  
VERDE

SMOKED HADDOCK CHOWDER WITH  
CRACKERS

GRILLED AUTUMN VEG, COUSCOUS  
GREEN SAUCE

CHARRED BABY GEM WITH PARMESAN  
CROUTONS

CARROT FENNEL SALAD, ORANGE  
BOTTARGA

HEIRLOOM TOMATO SALAD WITH BASIL  
ROCKET

## Dessert



VANILLA CREME BRULEE £7

STICKY TOFFEE  
PUDDING £7

CHOCOLATE TART £7

PEANUT BUTTER CHOCOLATE CHIP  
COOKIE £7

WEST COUNTRY CHEESE PLATE £12

HAZELNUT CRÈME BRÛLÉE, SALTED  
CAMEL, CHOCOLATE CRUMBS  
PRALINE

BLOOD ORANGE POSSET, LEMON JELLY  
SHORTBREAD

CHOCOLATE FONDANT, HONEYCOMB  
CHANTILLY CREAM

RHUBARB APPLE CRUMBLE WITH  
VANILLA ICE CREAM

WARM CHOCOLATE HAZELNUT  
BROWNIE

APPLE PEAR CRUMBLE

## Big and Bold

CHATEAU DE PARAZA, BORDEAUX,  
FRANCE, £35

CABERNET SAUVIGNON, CA' MOMI  
ESTATE, NAPA VALLEY, USA, £53

CAGIOLO, MONTEPULCIANO  
D'ABRUZZO RISERVA, ITALY, £57

RIPASSA, VALPOLLICELLA  
RIPASSO' DOC SUPERIORE,  
ZENATO, ITALY, £68

BARBARESCO PORA, CA' DEL  
BAIO, ITALY, £84

COSTASERA AMARONE DI  
VALPOLICELLA, MASI, ITALY, £90

RIOJA, VINA ALBINA, GRAN ALBINA  
RESERVA, SPAIN, £92

BRUNELLO DI MONTALCINO,  
CASANOVA DI NERI, ITALY, £115

ST JULIEN CROIX DE  
BEAUCAILLOU, ST JULIEN,  
FRANCE, £145

CHATEAUNEUF DU PAPE,  
DOMAINE BEAUCASTEL, FAMILLE  
PERRIN, FRANCE, £155

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SASSICAIA, BOLGHERI, ITALY, £285

## **Bowl Food**

SCAMPI WITH FRIES TARTAR SAUCE

BUTTERNUT SQUASH RISOTTO, SAGE  
PECORINO

NORTHBANK SHEPHERD'S PIE

TRUFFLED MAC N' CHEESE WITH  
PARMESAN CRUST

STEAMED BASS, SQUID INK DUMPLINGS  
SAMPHIRE

CALVES' LIVER, MUSTARD MASH ONION  
GRAVY

ROASTED COD WITH AUTUMN  
SUCCOTASH CROUTON

PUMPKIN GNOCCHI, SWISS CHARD PINE  
NUT PESTO

GLAZED CORNISH FISH PIE

STICKY TOFFEE PUDDING WITH  
BOURBON CARAMEL SAUCE

LEMON POSSET WITH ITALIAN  
MERINGUE

## **Owner's Private Cellar**

PERRIER-JOUET BELLE EPOQUE, £200

GEWURZTRAMINER GRAND CRU  
CLOS ST LANDELIN, RENE MURE, £54  
FRANCE,

CHABLIS CRU MONT DE MILIEU',  
PASCAL BOUCHARD, FRANCE, £62

MEURSAULT, CLOS DE LA VELLE,  
DOMAINE DARVIOT-PERRIN, £88  
FRANCE,

CHASSAGNE-MONTRACHET CRU  
LES CHAMPS GAIN', MARC COLIN, £120  
FRANCE,

CHÂTEAU CHANTALOUETTE,  
POMEROL, FRANCE, £58

VAN BILJON, CINQ, CABERNET-  
SAUVIGNON, STELLENBOSCH, SA, £62

CHAMBOLLE-MUSIGNY, HENRI DE  
VILLAMONT, FRANCE, £66

CHATEAU D'ANGLUDET,  
MARGAUX, FRANCE, £100

PICCONERO, TOLAINI, ITALY, £104

HERMITAGE DOMAINE DES  
TOURETTES, DELAS, FRANCE, £115

TIGNANELLO, ANTINORI, ITALY, £155

CHATEAU LA TUILERIE DU PUY,  
BORDEAUX, FRANCE,

JOSEPH PHELPS INSIGNIA, USA, £240

MARQUES DE RISCAL, RIOJA RESERVA,  
SPAIN,

BRUNELLO DI MONTALCINO,  
PIEVE SANTA RESTITUTA, £305  
RENNINA, GAJA, ITALY,

VEGA-SICILIA UNICO SPAIN, £405

CHATEAU D'ARCHE, GRAND CRU  
CLASSE, SAUTERNES, £145



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3QH, United Kingdom

**Opening Hours:**  
Monday 12:00 - 23:00  
Tuesday 12:00 - 23:00  
Wednesday 12:00 - 23:00  
Thursday 12:00 - 23:00  
Friday 12:00 - 23:00  
Saturday 12:00 - 23:00

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