

CHEZ DOMINIQUE

à la carte menu

Sauté chorizo with fennel seeds 3.50

Casablanca olives 2.50

Roast almonds 2.50

Jerusalem artichoke soup with parsley oil 6.50

Salmon and dill Ballantine, pickled endive and chilli jam 8.00

Baked crottin goats cheese, walnuts, chicory and red wine poached pear 8.00

Venison terrine with smoked bacon, raisin puree, crisp shallots and redcurrants 8.00

Smoked duck, fine bean and pancetta salad with poached egg 7.50

Wiltshire pork chop, mashed potato, roquefort butter and pickled walnuts 15.00

Fillet of sea bass with cucumber, crab and saffron velouté 17.50

28 day aged ribeye steak, braised shallot, red wine sauce and pommes frites 21.00

Pheasant breast with black pudding, cavolo nero and red wine sauce 17.50

Rump of lamb with spinach, ricotta and roast tomato 16.50

Handmade gnocchi, butternut squash, ricotta, pine nuts and sage 13.50

Mashed potato Green salad Purple sprouting broccoli Pommes frites

Extra bread 2.50

Blood orange posset and Yorkshire rhubarb 6.50

Chocolate fondant with salted caramel ice cream and hazelnuts 7.00

Passion fruit parfait, mango sauce and marshmallow 7.00

Cheese, apple and pear chutney with biscuits 8.00

Mango sorbet, salted caramel, vanilla ice cream 1.50 per scoop

Please note that some dishes may contain nuts or traces of nuts, lacto or gluten.
Fish dishes may contain small bones. If you have any allergies please make a member of our staff aware.