

CHEZ DOMINIQUE

Sample à la carte

Monday to Saturday 12-3pm and 5.30-9.30pm

Sauté chorizo with fennel seeds 3.50

Roasted almonds 2.50

Marinated olives 2.50

Gazpacho Andaluz 6.50

Soused Mackerel, pickled vegetables and horseradish 8.00

Charred ricotta, toasted almonds, tenderstem broccoli and pickled pears 8.00

Salad of grilled cod, baby gem, pink fir potatoes, tarragon dressing 7.50

Ham hock terrine, watercress dressing and soft boiled egg 8.00

Calves liver, braised baby gem, peas and bacon 17.50

Fillet of Seabass with rainbow chard, beurre blanc, clams and broad beans 17.50

28 day aged ribeye steak, Duxelles, béarnaise sauce and pommes frites 22.00

Roast rabbit leg, spring cabbage, new season's garlic and basil 16.50

Rump of lamb with sweetbreads, peas, pink fir potatoes and mint 18.00

Shallot, wild garlic and asparagus tarte fine with Brillat savarin 14.00

New potatoes Green salad Purple sprouting broccoli Pommes Frites

Extra bread 2.50

Buttermilk panna cotta, rhubarb jelly and lemon crumble 7.00

Chocolate fondant with salted caramel ice cream and hazelnuts 7.00

Lemon and polenta cake, toasted almonds and lemon curd 7.00

Cheese, apple and pear chutney; 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.