

## CHEZ DOMINIQUE

### Sample à la carte menu

Sauté chorizo with fennel seeds 3.50

Casablanca olives 2.50

Roasted almonds 2.50

Leek and Potato soup, anchovy crouton 6.50

Chicken terrine, apricot purée, pickled girolles, Bayonne ham crisp 8.50

Smoked eel, veal sweetbreads, broad bean purée, truffle oil 9.50

Wild mushroom croquettes, truffled mushroom purée, truffle oil 8.00

Scottish scallops, cauliflower purée, pickled beetroot & bacon 10.50

28 day aged sirloin steak, Bordelaise sauce & bone marrow, pommes frites 22.00

Fillet of sea bass, chorizo, samphire, roast tomato & basil 17.50

Moroccan baked aubergine, couscous, yoghurt & harissa 13.50

Roast guinea fowl breast, peperonata, pesto & rocket 16.50

Rump of lamb, sweetbreads, baby gem, peas, bacon & mint 18.50

Escalope of English rose veal, Bayonne ham, tomatoes, crème fraîche & basil 18.00

New potatoes Green salad Curly Kale Pommes frites Extra bread 2.50

Crème brûlée 6.50

Chocolate fondant with salted caramel ice cream & hazelnuts 7.00

Lemon & thyme cheesecake, plum compote 7.00

Roasted honey figs, raisin purée, mascarpone, toasted almonds 7.00

French cheeses, plum chutney, biscuits 8.00

Blood orange sorbet, salted caramel ice cream, vanilla ice cream 1.50 per scoop

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.

Fish dishes may contain small bones.

If you have any allergies please make a member of our staff aware.