

CHEZ DOMINIQUE

Spelt and marmite crackers with sour cream and Roquefort 3.00

Sauté chorizo with fennel seeds 3.50

Casablanca olives 2.50

Roasted almonds 2.50

Curried beetroot and coconut soup 6.50

Pork belly with apple, capers, and fennel salad 7.50

Ballotine of salmon, pickled endive and chilli jam 9.00

Breast of wood pigeon, truffled potato purée, parsnip remoulade, red wine sauce 8.50

Spiced poached pear, chicory, walnut, mustard and Roquefort cream 7.50

28 day aged sirloin steak, green peppercorn sauce and pommes frites 24.00

Fillet of sea bass, cockles, new potatoes, samphire, champagne velouté 18.50

Wild mushroom, hazelnut, goats cheese tarte fine, garlic and parsley butter 13.50

Slow cooked beef short rib, confit shallots, kale and red wine jus 18.00

Breast of duck, red and golden beetroot, rainbow chard 18.00

Black olive crusted sea trout, tomato fondue, roast pepper and fennel sauce 17.50

New potatoes Green salad Kale Pommes frites Extra bread 2.50

Dauphinoise potato 3.50 Honey glazed carrots and sesame seeds 3.00

Caramelised pear tarte tatin with vanilla ice cream 7.50

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

Chocolate fondant with salted caramel ice cream and hazelnuts 7.50 (10 mins)

Apple and calvados trifle 7.50

French cheeses, plum 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, lactose or gluten.

Fish dishes may contain small bones.

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

chezdominique.co.uk @ChezDomBath 15 Argyle Street Bath BA2 4BQ 01225 463482