

CHEZ DOMINIQUE

Sample Sunday Lunch

Whitebait with tartare sauce 3.00

Casablanca olives 2.50

Roasted almonds 2.50

Cauliflower and beaufort soup 6.50

Ballotine of salmon, pickled endive & chilli jam 9.00

Peppered seared venison, celeriac remoulade & Monégasque onions 9.00

Pork belly with apple & fennel salad 7.50

Wild mushroom & spinach Pithivier (15 minutes) 8.50

Roast 28 day aged sirloin of beef with Yorkshire pudding 17.00

Fillet of sea bass, mussels, samphire & bouillabaisse sauce 18.50

Riccia pasta, goats cheese, beetroot, rainbow chard, pine nuts & truffle oil 13.50

English rose veal t-bone, black cabbage, Roquefort butter & pickled walnuts 19.50

Fillet of Skrei cod, purple sprouting, rosemary & anchovy butter 17.50

New potatoes Green salad Kale Pommes frites Extra bread 2.50

Honey glazed carrots & sesame seeds 3.00 Mashed potato 3.00

Passion fruit parfait 7.00

Pear tarte tatin with vanilla ice cream 7.50 (15 minutes)

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

French cheeses, plum chutney, biscuits 8.00

Mango sorbet, salted caramel or 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.