

CHEZ DOMINIQUE

Sample à la carte menu

Olives with chilli & garlic 2.50

Roasted almonds 2.50

Sauté chorizo with fennel seeds 3.50

Soupe du jour 6.50

Sweetcorn & truffle royale, red pepper & toast 7.50

Cured salmon, coriander, pickled carrots & saffron aioli 9.00

Pigeon, chestnut & wild mushroom terrine with plum chutney 8.50

Crispy veal sweetbreads, herb gnocchi & roast chicken sauce 8.00

New season partridge with red cabbage & blackberries 9.25

28 day aged sirloin steak, red wine sauce, Duxelles, pommes frites 24.00

Fillet of sea bass, mussels, samphire, salsify & sauce lie de vin 19.50

Duck breast, celeriac, beetroot, creamed cabbage & bacon 18.00

Butternut squash & red onion tarte fine with brie & pistou (15 minutes) 14.50

Guinea fowl breast, quince, puy lentils and salsa verde 18.50

Ras el hanout spiced cod with romanesco broccoli & cauliflower 17.50

New potatoes Green salad Cavolo nero Pommes frites Extra bread 2.50

Honey and sesame roasted carrots 3.50

Praline moelleux, crushed hazelnuts & mocha ice cream 8.50 (10mins)

Caramelised pear tarte tatin, vanilla ice cream 8.50 (15mins)

Blackberry and buttermilk panna cotta 7.50

Bitter chocolate & fig tart with chestnut Chantilly 8.00 perfect with Norfolk P.X. 3.00

French cheeses, apple & pear chutney & biscuits 8.00

Ice cream: Vanilla, mocha, salted caramel or mango sorbet 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.