

CHEZ DOMINIQUE

Sample À La Carte Menu

Roasted almonds 2.50

Olives with chilli & garlic 2.50

Sauté chorizo with fennel seeds 3.50

Soupe du jour 6.50

Cured duck breast, pickled grapes, muscat dressing & hazelnuts 9.50

Salad of smoked eel, chicory, apple & pancetta 10.50

Salad of crisp pork & apple with honey dressing 9.25

Mulled wine red cabbage, hazelnut & pomegranate salad with goats curd 7.50

Sardines, rosemary, shallots & a sun blushed tomato vinaigrette 8.00

28 day aged sirloin steak, Café de Paris butter, pommes frites 24.00

Roast hake, chorizo, tomato, basil & rainbow chard 18.50

Roast venison haunch, savoy cabbage & red currants 19.50

Fillet of sea bass with fennel salad, brown shrimps & saffron aioli 17.50

Butternut squash, sage & comté risotto with hazelnuts 13.50

Wiltshire pork T-bone, black cabbage, roquefort & pickled walnuts 17.50

New potatoes Green salad Cavolo Nero Pommes frites Extra bread 2.50

Roasted beetroot & hazelnuts 3.50

Chocolate fondant & salted caramel ice cream 8.50 (10mins)

Caramelised pear tarte Tatin & vanilla ice cream 8.50 (15mins)

Apple & vanilla bavarois with granola 8.00

Baked coffee & amaretto cheesecake with clementine sauce 8.00

French cheeses, apple & pear chutney & biscuits 8.00

Ice creams: 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.