

## 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

Sautéed scallops, cauliflower purée, curried puy lentils & hazelnut dukka 12.50

Devon duck terrine, blood orange Cumberland sauce 8.00

Salad of smoked eel, chicory, apple & pancetta 10.50

Charred ricotta, lemon, pickled pears & purple sprouting 7.50

Smoked ham hock, fine beans & radish salad, soft boiled egg & mustard 8.00

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

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

Butternut squash, sage & comté risotto with hazelnuts 13.50

Roast rump of lamb, walnut & wild garlic pesto, sweetbreads & red wine 19.50

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

Roast rabbit leg, savoy cabbage, mustard sauce & bacon 18.00

Spring greens New potatoes Green salad Pommes frites Extra bread 2.50

Roasted beetroot with hazelnuts 3.50

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

Pear & almond tart with clotted cream ice cream 7.50

Stem ginger creme brûlée & rhubarb 7.50

Banana panna cotta with dulce de leche 7.50

French cheeses, plum & apple chutney & biscuits 8.00

Ice creams: Vanilla, rhubarb & custard, 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.