

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

Rabbit & bacon terrine, chutney & toast 8.00

Salad of artichokes, asparagus & Quail eggs with tarragon sabayon 8.50

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

Salad of Wye valley peach, basil, tiger prawns & sesame crisp 12.00

Smoked eel, confit chicken, pea purée, bordelaise sauce 12.00

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

Roast sea trout, niçoise jus, soft egg, saffron potatoes & samphire 18.50

Heritage tomato, shallot & basil tarte fine with ricotta, tapenade & pine nuts 14.50 (20 mins)

Roast rump of lamb, peas, sweetbreads & red wine sauce 19.50 (20 mins)

Sea bream, samphire, sauce vierge, peas & broad beans 18.50

Guinea fowl breast, spring vegetables, white wine & tarragon 17.50

Hispi cabbage Green salad New potatoes Pommes frites 2.50

Extra bread 2.50

Chocolate fondant, cherries, cherry & white chocolate ice cream 8.50 (10mins)

Armagnac, prune & almond tart with vanilla ice cream 7.50 (10mins)

Elderflower creme brûlée & gooseberry compote 7.50

Lemon curd posset, lime meringue & sorrel 7.50

French cheeses, runner bean chutney, biscuits 8.00

Ice creams: Vanilla, strawberry, blackcurrant, 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.