

## CHEZ DOMINIQUE

### Sample à la carte menu

Deep fried sprats, tartar sauce 3.50

Roasted almonds 2.50

Olives with chilli & garlic 2.50

Sauté chorizo with fennel seeds 3.50

Soupe du jour 6.50

Devilleed lamb kidneys 8.00

Roast baby aubergine, cumin stewed tomatoes, cucumber and yoghurt 8.00

Pigeon breast, golden raisins, remoulade & walnut dressing 12.00

Dorset squid, ink risotto & gremolata 9.50

Scallops, cauliflower purée samphire, hazelnut, smoked bacon 12.50

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

Baked tarragon & buckwheat crêpes with wild rice, goats cheese & walnut pesto 14.50

Roast rack of lamb with artichoke gratin, savoy cabbage & red wine sauce 19.75 (20 mins)

Cod, roast tomatoes, chorizo, samphire & mussels 19.00

Creedy Carver duck, rainbow chard, beetroot & walnut pesto 18.50

Roast chicken breast, celeriac, kale, green peppercorn & cognac sauce 18.50

Green salad New potatoes Pommes frites 2.50

Extra 'Bertinet Bakery' bread 2.50

Braised red cabbage, beetroot & prunes 3.00

Winter greens 3.00

Treacle tart with lemon crème Chantilly 7.50

Pineapple tarte tatin with coconut ice cream 8.50 (20 minutes)

Crème brûlée with Yorkshire rhubarb 7.50

Chocolate fondant with salted caramel ice cream & praline 8.50 (15 mins)

French cheeses, spiced apple & tomato chutney, biscuits 8.00

Ice creams: vanilla, salted caramel, 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.