

CHEZ DOMINIQUE

Sample Menu

2 courses £22.00 3 courses £26.00

Starters £8

Pea soup with wild garlic pesto
Pork & apricot terrine, chutney & toast
Wye Valley asparagus, poached egg & Hollandaise sauce
Wild garlic cured salmon, beetroot & horseradish
Marinated anchovies, blood orange & radish salad
Deep fried squid, wild garlic aioli

Mains £16

Onglet steak, Roquefort butter, pommes frites
Pork chop, roasted tomato butter, spring vegetables
Rump of lamb, wild garlic dauphinoise, red wine sauce £25/£7.50 supplement
Risotto, leek, broad beans & Gruyère cheese
Salt cod fishcake, beurre blanc, pommes frites
Monkfish, samphire, asparagus, bouillabaisse sauce
Sirloin steak, wild mushrooms, red wine sauce & pommes frites £25/£7.50 supplement

Sides and nibbles £3.50

Spring greens Green salad New potatoes Pommes frites 'Bertinet Bakery' bread
Olives with chilli & garlic Roasted almonds Sauté chorizo with fennel seeds-£4

Puddings £7.50

Crème brûlée, rhubarb compote
Chocolate fondant, roasted hazelnuts & salted caramel ice cream (15 mins)
Panna cotta with poached pear
Comté, chutney and biscuits
(Add bleau d'Auvergne and/or Brie du Meaux for £2 supplement each)
Sorbet or Ice cream (please ask for flavours)

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 team aware.