

CHEZ DOMINIQUE

Sample Lunch Menu

2 courses £24.00 3 courses £28.00

Nibbles - Bread £2.50 Garlic olives £4.00
Sauté chorizo & fennel seeds £4.50 Roasted almonds £4.00

Starters £9.50

Sweetcorn, coconut & leek soup, chimichurri
Radicchio, blood orange, goats curd, beetroot romesco, almonds
Black treacle cured trout, green apple, fennel
Ox tongue, kimchi, gochujang mayonnaise, crispy seaweed
Venison salami, hazelnuts, prunes, parmesan, balsamic dressing (+£3.00)
Brixham scallops, samphire, parsnip purée, curried lentils (+£6.00)

Mains £19.00

Linguini, wild mushrooms, pine nuts, mascarpone, truffle oil
Roast chicken breast, creamed leeks, oyster mushrooms, sauce poivrade
Onglet steak, mustard & tarragon butter, pommes frites
Roast cod, squid ink risotto, samphire, olives, parsley, garlic dressing
Monkfish, mussels, curried velouté, cucumber, samphire (+£10.50)
Devon duck breast, purple sprouting broccoli, shallot purée, red wine sauce (+£11.00)
Sirloin steak, pommes frites, wild mushrooms, sauce béarnaise (+£12.00)

Sides £4.00 - Green salad Pommes frites New potatoes
Purple sprouting broccoli & almond butter

Puddings £9.00

Chocolate fondant, Seville orange marmalade, salted caramel ice cream (15mins)
Iced rhubarb parfait, poached rhubarb, crumble
Lemon polenta cake, Italian meringue
Crème brûlée, sable biscuit
Pont-l'Evêque, chutney, biscuits
(add Montgomery Cheddar /or Perl las +£2.50 each)
Sorbet or ice cream (please ask for flavours)

Fish dishes may contain small bones, game meat may contain shot
Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.
If you have any allergies please make a member of the team aware.

An optional 12.5% gratuity will be added to your bill, this goes directly to the team, thank you.