

# CHEZ DOMINIQUE

## Sample Lunch Menu

2 courses £25.50    3 courses £29.50

Some dishes and specials have an additional supplement charge

Nibbles - Bread £3.00 Roasted Almonds £3.50 Olives £4.25  
Sauté chorizo & fennel seeds £4.75

### Starters £9.75

Asparagus, wild garlic & pea soup, lemon oil £9  
Smoked mackerel pâté, crostini, pickled cucumber  
New forest asparagus, sauce gribiche, parmesan  
Ox tongue, new potatoes, radish, wild garlic dressing  
Cured duck ham, sun blush tomatoes, bocconcini, hazelnuts (+£5.00)  
Brixham scallops, apple, pancetta, cauliflower (+£6.25)

### Mains £20

Smoked tomato & piquanté pepper tagliatelle, basil £19.50  
Roast chicken breast, pearl barley, tarragon, cavolo nero, black garlic  
Onglet steak, peppercorn sauce, pommes frites  
Roast hake, butter beans, chorizo, tapenade  
Sea bass, samphire, mussels, cucumber beurre blanc (+£7.00)  
Wiltshire rump of lamb, asparagus, pea & mint, lamb sauce, salsa verde (+£14.50)  
Sirloin steak, pommes frites, wild mushrooms, Béarnaise sauce (+£16.50)

Sides £5 - Green salad Pommes frites New potatoes  
Bromham carrots & almond butter  
Wild garlic dauphinoise potatoes £6

### Puddings £9.25

Vanilla iced parfait, poached rhubarb  
Lemon & lime posset, Italian meringue shortbread  
Chocolate torte, cherries, crème Chantilly  
Banana bread fondant, dulce de leche, vanilla ice cream (15mins)  
Reblochon, chutney, biscuits  
(add Montgomery cheddar (+£3) and/ or Bath Blue (+£3))  
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, game dishes may contain shot.

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.