

# CHEZ DOMINIQUE

## SAMPLE SET PRICE MENU

2 courses £25 3 courses £29

Some dishes and specials have an additional supplement charge

Menu available every lunch time and up until 23 November available Sunday to Thursdays 5-6pm

Nibbles - Bread £3.00 Olives £4.25

Roasted almonds £3.50 Sauté chorizo & fennel seeds £4.75

### Starters £9.00

Cauliflower & leek soup, fried capers £8.50

Goats curd, orange, chicory & walnut salad

Dorset squid, chickpeas, chorizo, saffron aioli

Duck rilette, pickled blackberries, chicory, duck fat toast

Pigeon breast, celeriac remoulade, orange, Pedro Ximénez raisins (+£5)

Brixham scallops, black pudding, parsnip purée, hazelnuts (+£5)

### Mains £18

Butternut squash & goats cheese pithivier, creamed rainbow chard, truffle oil

Chalk stream trout, lentils, salsa verde

Roast chicken breast, leeks, mushroom duxelles

Onglet steak, Roquefort butter, pommes frites

Sea bream, bouillabaisse sauce, crayfish, cucumber (+£8)

Sirloin steak, pommes frites, bone marrow & parmesan butter (+£19.50)

Sides £5 - Green salad Pommes frites New potatoes

Savoy cabbage & almond butter

### Puddings £9.25

Pear & almond tart, vanilla ice cream (15 min)

White chocolate panna cotta, figs, pecan praline

Vanilla crème brûlée, sable biscuit

Chocolate torte, poached plums, crème fraîche

Pont l'Évêque, chutney, biscuits

(add Montgomery Cheddar (+£3) and/or Sainte-Maure-de-Touraine Goats Cheese (+£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.