

# CHEZ DOMINIQUE

## Sample January Sales Menu

5-30 January 2026 every lunchtime & Sunday to Thursday evenings

2 courses £20 3 courses £25

Some dishes and specials have an additional supplement charge

Nibbles - Bread £3.25 Olives £4.50

Roasted almonds £3.75 Sauté chorizo & fennel seeds £4.95

### Starters £8

Celeriac, apple & sage soup

Goats curd, beetroot, orange, chicory & walnut salad

Game & prune terrine, cornichons, chutney, toast

Smoked salmon & dill rillette, pickled red cabbage, horseradish crème fraîche

Pigeon breast, artichoke purée, black pudding (+£2)

### Mains £15

Blue cheese, cauliflower & leek tarte fine, truffle oil, pickled walnuts

Chalk stream trout, lentils, salsa verde

Calves liver, Roquefort butter, pommes frites

Pork loin steak, new potatoes, cavolo nero, olive, garlic & herb dressing

Chicken thigh, pork, onion & sage stuffing, pearl barley & mustard

Sirloin steak, pommes frites, wild mushrooms, red wine sauce (+£20)

### Sides £5

Green salad Pommes frites New potatoes

Bromham carrots Green beans & almond butter

### Puddings £8

Clafoutis, Pedro Ximenez raisins, vanilla ice cream

Dark chocolate crémeux, banana bread, dulce de leche

White chocolate rice pudding brûlée

Basque cheesecake, roasted apple compote

Tunworth, chutney, biscuits

(add Montgomery Cheddar (+£3.25) and/or Roche Montagne (+£3.25)

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.