CHEZ DOMINIQUE

Sample evening a la carte menu

Nibbles - Chilli corn £3.25 Bread £3.50
Olives £4.75 Sauté chorizo & fennel seeds £4.95

Starters

Carrot, lentil & cumin soup, hazelnut dukkah £9.50
Venison terrine, mulled blackberries £11.50
Chicory & Roquefort salad, poached pear, truffle honey dressing, walnuts £11.50
Cured salmon, pickled cucumber, horseradish buttermilk £12
Scottish scallops, spiced butternut squash, chilli, sage £17

Mains

Shallot & mushroom tarte fine, truffle butter, hazelnuts £21
Chalkstream trout, samphire, crayfish, Chantenay carrots, almond butter £25
Free range chicken breast, crushed Jerusalem artichokes, white wine, tarragon £25
Wiltshire pork chop, Roquefort butter, pickled walnut, pommes frites, salad £30
Pheasant stuffed with black pudding; parsnip purée, pear, sage £32

Sides £5

Green salad Pommes frites Cornish new potatoes
Hispi cabbage, chestnuts & sage Celeriac & golden beetroot

Puddings

Chocolate fondant, honeycomb, salted caramel ice cream (15mins) £9.75
Mincemeat & frangipane tart, honey & ginger ice cream £9.75
Clementine posset, oat biscuit £9.75
Prune & Armagnac crème brûlée £9.75
Sorbet or Ice cream (please ask for flavours) 2 scoops £5.50 or 3 scoops £8

Cheese

Wigmore, Membrillo Artesano quince paté, biscuits £10.50
(add Cornish Yarg +£3.75 and/or Colston Bassett Stilton +£3.75)

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