

THE DON

FOR THE TABLE

Selection of sourdough bread, whipped butter (P/P)	£2.50
Salamanca olives	£5.00
Comté beignet	£3.50
Oysters with apple and horseradish dressing (1 uni.)	£4.50

STARTERS

Shallot tarte tatin with Cashel blue mousse and pickled baby onions	£12.00
Burrata, deliciosa squash, black figs and orange dressing	£19.00
Orkney scallops, celeriac, vadouvan spice and roasted hazelnuts	£21.50
Smoked eel, poached rhubarb, buttermilk and horseradish dressing	£20.00
Steak tartare, bone marrow, shimeji mushroom and potato crisps	£17.00
Lamb shoulder croquettes, salsa verde and anchovy	£16.50

MAINS

Jerusalem artichoke agnolotti, Roscoff onions and Pecorino cheese	£22.50
Catch of the day	MP
Gurnard braised fennel, cauliflower purée and grapefruit beurre blanc	£32.50
Pork tenderloin, black pudding, date purée and mustard seeds	£31.50
Creedy craver duck, fennel and orange purée, duck fat carrot and ginger bread	£39.00
Hereford rib eye (300g) and Béarnaise	£45.00

SIDES

French fries	£7.00
Savoy cabbage, confit garlic and pancetta	£7.50
Bitter leaf salad, walnuts, honey and mustard dressing	£7.50
Maple glazed carrots with smoked yoghurt	£9.50
Pink fir potatoes, ranch dressing and Westcombe cheddar	£8.00

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.
15% discretionary service charge will be added to your bill