

# — THE DON

## — FOR THE TABLE

Selection of sourdough bread, whipped butter (P/P)	£2.50
Salamanca olives	£5.00
Yellowfin tuna tartare, nori croustade	£4.00

## — 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
Red mullet, braised fennel, cauliflower purée and grapefruit beurre blanc	£34.50
Pork chop with potato and black pudding, black garlic and lovage	£34.00
Hogget saddle with chou farci and olive jus	£43.50
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
Purple sprouting broccoli with smoked almonds and sauce maltase	£9.00
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