

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
Cobble Lane Smoked Speck	£8.00

STARTERS

Tomato gazpacho, grilled peach and basil oil	£15.50
Smoked goats cheese, fig, walnut, pickled blackcurrant and fig leaf oil	£18.00
Orkney scallop carpaccio, forced rhubarb, verjus and Douglas fir oil	£23.00
Devon white crab, sorrel, jalapeño and brown crab crumpet	£21.00
Steak tartare, bone marrow, shimeji mushroom and potato crisps	£17.00
Roasted veal sweetbread, girolles, fresh peas and broad beans	£21.50

MAINS

Spinach caramelle, girolles, wild garlic and hazelnut pesto	£26.00
Catch of the day	MP
Confit cod, scallop mousse, courgette flower, courgette and basil purée	£39.00
Pork chop with potato and black pudding, black garlic and lovage	£34.00
Lamb rump, braised lamb tart, panisse, aubergine and apricot compote	£43.50
Hereford rib eye (300g) and Béarnaise	£49.00

SIDES

French fries	£7.00
Petits pois à la française	£8.00
Bitter leaf salad, walnuts, honey and mustard dressing	£7.50
Tenderstem broccoli with smoked almonds and sauce maltase	£9.00
Jersey Royals with dulce seaweed and confit lemon	£9.50

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