THE DON

FOR THE TABLE

Selection of sourdough bread, whipped butter (P/P)	£2.50
Salamanca olives	£5.00
Foie gras brûlée, Sauternes and pear jelly	£8.00
Devon crab croustade (Oscietra caviar supplement £8.00)	£5.50

STARTERS

Mushroom parfait, pedro ximenez and brioche	£15.50
Smoked goats cheese, fig, walnut, elderberry and fig leaf oil	£18.00
Orkney scallops, guanciale, apple and kohlrabi beurre blanc	£23.00
Cornish Otoro bluefin tuna, yuzu, ponzu and sesame oil	£21.00
Steak tartare, bone marrow, shimeji mushroom and potato crisps	£19.00
Cured Creedy Carver duck breast, butternut squash, hazelnut, Douglas fir oil	£16.00

MAINS

Gorgonzola and beetroot leaf ravioli, delicia pumpkin, citrus breadcrumbs	£24.00
Catch of the day	MP
BBQ john dory, caramelised cauliflower, hen of the woodand burnt lemon	£42.00
Venison haunch, celeriac, lardo, poached pear and Sandeman port sauce	£35.00
Lamb rump, braised lamb tart, panisse, aubergine and apricot relish	£43.50
Hereford rib eye (300g) and Béarnaise	£49.00
Native breed pork chop, café de Paris butter, pork scratchings and mustard leaf	£37.50

SIDES

French fries	£7.00
Spinach gratin	£8.50
Bitter leaf salad, walnuts, honey and mustard dressing	£7.50
Tenderstem broccoli with smoked almonds and sauce maltaise	£9.00
Pink fir potatoes, salsa verde, confit garlic	£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