

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

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
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 and braised leeks	£21.50

MAINS

Spinach caramelle, girolles, hazelnut pesto	£26.00
Catch of the day	MP
BBQ john dory, caramelised cauliflower, trumpet mushroom and 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
1.2kg Blythburgh pork chop (to share), café de Paris butter, crispy pigs ear and mustard leaf salad	£75.00

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