

(

The Don Restaurant and Bistro, in the very heart of The City of London, provides an unrivalled combination of history and modernity, plus some of the City's best food and wine and service.

In 1342 the premises were purchased by The Worshipful Company of Drapers to use as their Livery Hall.

In 1798, the young Scottish entrepreneur George Sandeman took them as the headquarters for his newly established Sandeman Port and Sherry Company. For almost 200 years Sandeman shipped their barrels of fortified wine from Oporto and Jerez to blend and bottle them in the cellars below St Swithins Lane.

In 2000, the premises were converted by Robert and Robyn Wilson, owners of The Bleeding Heart Restaurant, to become its City sibling, The Don Restaurant and Bistro, with George Sandeman supplying many of the Ports on the award-winning wine list.

The ground floor Restaurant features two light, airy and elegant dining rooms and a separate Wine Study featuring artworks from one of Britain's leading abstract painters, the late John Hoyland, RA.

Downstairs, the atmospheric Bistro and bar and Sandeman Private Dining Room are on the site of original blending room where the eponymous ports and sherries began life all those years ago.





SAMPLE CANAPÉS SELECTION 2019

£3 per canapé, minimum choice of 3 per person

5 for £14

10 for £26

Fish & Shellfish

Smoked salmon, buckwheat blini and caviar Cornish crab mayonnaise Smoked haddock and parmesan tart Cod and spring onion beignet, tartar sauce

Meat

Foie gras club sandwich Ox cheek fritter, horseradish dip Chicken tulip with sweet and sour marinade Worcestershire sauce glazed cocktail sausages

Vegetarian

Cream cheese and truffle Cucumber and beetroot hummus, sesame seed tuile Stilton and leek quiche Pea and parmesan arancini



Private Dining Menu Menu £37.50

Cornish Crab bisque with crumbed crab croquette

Terrine of Bearfield Farm ham hock with, apple and golden raisin chutney, pickled vegetables and hazelnut dressing

Salad of ginger-marinated slow roasted pumpkin and toasted buckwheat salad with rosemary goats cheese and black garlic dressing(V)

Seared fillet of sea bass with saffron potatoes, purple sprouting broccoli, almond and anchovy pesto

Roasted breast of Guinea fowl, crouton with liver pate Crushed Jerusalem artichokes, ruby chard and roasting juices

Casserole of butterbeans and chickpeas with roasted pepper and tomato sauce, black garlic dressing (vegan)

Dark chocolate tart with blood orange sorbet

Warm sticky date pudding with butterscotch sauce and vanilla cream ice cream

Colston Bassett traditional stilton with apple and golden raisin chutney and crackers

Filter coffee or organic tea Petit fours

Some dishes may contain nuts- please tell us if you have any allergies



Private Dining Menu Menu £42.50

Spiced parsnip and apple soup with parsnip crisps

Kings cure smoked salmon with avocado puree, horseradish crème fraiche and home-made soda bread

Heritage tri coloured beetroot, pomegranate seeds, whipped chickpeas and sesame seed crunch (vegan)

Whole baby monkfish tail with roasted pepper piparade, farfalle, sauce vierge with tomato, Kalamata olive and basil

Rump of Cole valley lamb, pastilla of braised lamb shoulder, soused Savoy cabbage, Heritage carrots and rosemary jus

Risotto of Sharpham Park spelt, cep and celeriac with roasted chestnuts and Parmesan crisps (V)

Dark chocolate tart with blood orange sorbet

Caramelised coconut rice pudding with mango and lime compote (vegan)

Colston Bassett traditional stilton with apple and golden raisin chutney and crackers

Filter coffee or organic tea Petit fours

Some dishes may contain nuts- please tell us if you have any allergies



Private Dining Menu Menu £49.50

Baked hand dived Scottish scallops with seaweed butter, Pierre Koffman potatoes and crispy parsley crumb

Terrine of Aylesbury duck, pork and foie gras with hazelnuts and apricots, Cumberland dressing and duck fat brioche

Veloute of wild mushrooms with Parmesan parmentiers (V) ****

Fillet of Halibut with a Parmesan crust, cauliflower puree, crab croquette and shellfish reduction

8oz fillet of Angus beef with potato fondant, wild mushroom duxelle, glazed Heritage carrots and truffle Madeira sauce

Risotto of ginger marinated pumpkin, rosemary goats cheese, crispy sage and lemon oil (V)

Warm salted caramel dark chocolate fondant with banana ice cream

Vanilla panna cotta with roasted seasonal fruits and almond Florentines

Selection of three French and British cheeses, walnuts and crackers

Filter coffee or organic tea Petit fours

Some dishes may contain nuts- please tell us if you have any allergies