

The Don Restaurant

3 courses & a glass of Taittinger Champagne £29

Starters

English Pea and mint soup with cheese straws

Potted Scottish salmon with lemon and capers, heirloom tomato
and basil carpaccio, shellfish dressing

Mixed Heritage beetroots, pomegranate seeds, whipped
chickpeas and sesame seed crunch

Mains

Roasted cod with a warm salad of Pierre Koffmann potatoes,
purple sprouting broccoli, lemon and nut brown butter sauce

Rosemary crusted cannon of Welsh spring lamb,
Roosevelt fondants, essence of carrot and glazed grelots,
rosemary infused lamb jus

English asparagus, leek and wild garlic risotto
with Parmesan tuiles

Dessert

Warm dark chocolate fondant with whiskey macerated
raspberries and honeycomb crunch

Amalfi lemon posset with caramelised blueberry compote,
vanilla choux beignets

Pineapple carpaccio marinated in orange and mint,
toasted coconut and banana sorbet
(£5.00 supplement)

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