

# The Don à la carte

## Starters

Veloute of wild mushrooms with Parmesan parmentiers  
£7

Heritage tri coloured beetroot, pomegranate seeds, whipped  
chickpeas and sesame seed crunch  
£9.5

Baked hand dived Scottish scallops with seaweed butter,  
Pierre Koffman potatoes and crispy parsley crumb  
£16

Cornish white crab meat, lime and chilli crushed avocado, sun dried  
cherry tomato and brown crab Marie rose sauce  
£16

Potted smoked and poached salmon with capers and lemon,  
dill pickled cucumber and shellfish dressing  
£12.5

Crispy ham hock with celeriac remoulade, pickled vegetables and  
hazelnut dressing  
£11

Terrine of Aylesbury duck, pork and foie gras with hazelnuts and  
apricots, Cumberland dressing and duck fat brioche  
£14

Salad of ginger-marinated slow roasted pumpkin and toasted  
buckwheat salad with rosemary goats cheese and  
black garlic dressing(V)  
£9

## Mains

Risotto of Sharpham Park spelt, cep and celeriac with  
roasted chestnuts and Parmesan crisps  
£16

Searred fillet of sea bass with saffron potatoes,  
purple sprouting broccoli, almond and anchovy pesto  
£24

Fillet of Halibut with a Parmesan crust, cauliflower puree,  
crab croquette and shellfish sauce  
£29

Whole baby monkfish tail with roasted pepper piparade, farfalle,  
sauce vierge with tomato, Kalamata olive and basil  
£26

Roasted breast of Guinea fowl, crouton with liver pate  
Crushed Jerusalem artichokes, ruby chard and roasting juices  
£21

Grilled calves liver and bacon with cream potato, forestiere garnish  
and red wine sauce  
£23

Rump of Cole valley lamb, pastilla of brasied lamb shoulder,  
soused Savoy cabbage, Heritage carrots and rosemary jus  
£28.5

Assiette of Black Suffolk Pork; herb crusted fillet, confit belly and  
braised cheek, crackling, quince purée and roasted parsnips  
£25

8oz fillet of Angus beef with potato fondant, wild mushroom duxelle,  
celeriac purée and truffle Madeira sauce  
£35

## Side dishes

All sides £4 each

Purple sprouting broccoli

Triple cooked fries

Steamed Spinach leaf

Creamed potato

French beans

New potatoes

Rocket and parmesan salad

Mixed leaf salad

Prices include VAT. An optional service charge of 12.5% will be added.  
Food and allergies intolerance - before ordering please speak to our staff about your  
requirements.

## **Desserts**

All £6.95

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

Dark chocolate tart with blood orange sorbet (Parties only)

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

Warm salted caramel dark chocolate fondant with  
banana ice cream

Vanilla panna cotta with roasted seasonal fruits (RHUBARB) and  
almond Florentines

Rhubarb and apple crumble with vanilla custard

## **Ice creams and sorbets**

Banana sorbet

Blood orange sorbet

Lemon sorbet

Raspberry sorbet

Vanilla ice cream

Chocolate ice cream

Salted caramel ice cream