

SMALL BITES

Dressed crab	Steak tartare	Smoked tomato	Asparagus & ricotta
9	8	7	7

Served on gluten free toast

FOR THE TABLE

Shrub Farm garden crudités	22
Plate of 24-month Cebo Iberico ham	26

FROM THE RAW BAR

Achill Oysters £4.5 ea / £26 for 6 / £52 for 12 Tabasco, lemon & mignonette dressing	
Cured sea-bream crudo Cucumber, green chilli, lime & coriander	19
Raw Scottish langoustine Crème fraîche & Amalfi lemon	30
Umai Modern caviar Traditionally garnished	30g - 90 50g - 155
N25 Kaluga Hybrid caviar Traditionally garnished	125g - 600

STARTERS

English pea & horseradish tart Sugar snaps & mangetout	17
Made this morning burrata Black Lava Salt, Sarawak pepper & Oil of Life	18
Wye Valley green asparagus Hollandaise	19
Pressed chicken, leek & black truffle terrine Sauce ravigote	24
Roasted Orkney scallops White asparagus butter, toasted rice & sake	26
Carpaccio of English Wagyu "Harry's Bar" Hot mustard, Old Winchester & beef fat chips	27

SALADS & PASTA

Bibb lettuce salad Shallot, avocado & green herb dressing	16
Shaved courgette, cucumber & fine bean salad Goat's curd & basil	18
Westcombe ricotta ravioli Broad beans & mint	22
Dovetale chicken Caesar salad Anchovies, Alsace bacon & soft egg	24
Cornish crab tagliolini Lemon, chilli & parsley	27

DOVETALE SPECIALS

Moules-frites 'marinière'	Steak-frites 'au poivre'
22	22

LAND & SEA

Whole grilled sea-bream Green herb salad & lemon	32
Poached Loch Duart salmon Finger lime & kombu beurre blanc	34
English Iberico pork chop Red pepper Romesco & green almonds	36
Herdwick lamb rack Salsa Verde & sheep's yoghurt	39
1/2 Grilled Loch Fyne lobster Café de Paris butter & fries	M.P

JOSPER GRILL

200g English Wagyu flat-iron steak	59
350g Grain-fed Black Angus rib-eye	64
Add a sauce Bordelaise, béarnaise, peppercorn, Café de Paris butter, chimichurri	

TO SHARE

Salt-baked seabass English peas, Alsace bacon & lettuce	82
Whole roasted "Somerset Saxon" chicken Morel mushrooms, new potatoes, wild garlic & Madeira	75
1kg Grain-fed Black Angus T-bone	150
Add a sauce Bordelaise, béarnaise, peppercorn, Café de Paris butter, chimichurri	

SIDES

Leek gratin, aged parmesan & breadcrumbs	7
Steamed spring greens, Oil of Life & lemon	7
Jersey Royals, truffle butter	7
Crate to Plate green herb salad	7
Marmite onion rings	7
Dovetale fries	7

Vegan menu available upon request.
Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
A £5 cover charge per person applies.
A discretionary service charge of 15% will be added to the total bill. All our prices are inclusive of VAT.