

**SMALL BITES**

Dressed crab 9	Steak tartare 8	Smoked tomato 7	Asparagus & ricotta 7
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Served on seeded toast

**FOR THE TABLE**

Shrub Farm garden crudités	23
Plate of 24-month Cebo Iberico ham	27

**FROM THE RAW BAR**

Achill Oysters £4.5 ea / £26 for 6 / £52 for 12 Tabasco, lemon & mignonette dressing	
Cured sea-bream crudo Blood orange, green chilli, lime & coriander	20
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	18
Made this morning burrata Black Lava Salt, Sarawak pepper & Oil of Life	19
Wye Valley green asparagus Hollandaise	22
Pressed chicken, leek & black truffle terrine Sauce ravigote	25
Roasted Orkney scallops Whey butter, peas, toasted rice & sake	28
Carpaccio of English Wagyu "Harry's Bar" Hot mustard, Old Winchester & beef fat chips	29

**SALADS & PASTA**

Bibb lettuce salad Shallot, avocado & green herb dressing	17
Shaved courgette, cucumber & fine bean salad Goat's curd & basil	19
Westcombe ricotta ravioli Broad beans, Isle of Wight tomatoes & basil	24
Dovetale Chicken Caesar salad Anchovies, Alsace bacon & soft egg	25
Cornish crab tagliolini Lemon, chilli & parsley	28

**DOVETALE SPECIALS**

Moules-frites 'marinière' 24	Steak-frites 'au poivre' 22
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**LAND & SEA**

Herb-fed flat iron chicken Chilli, garlic & lemon	28
Whole grilled sea-bream Green herb salad & lemon	34
Poached Loch Duart salmon Finger lime & kombu beurre blanc	36
English Iberico pork chop Red pepper Romesco & green almonds	42
1/2 Grilled Loch Fyne lobster Café de Paris butter & fries	48

**JOSPER GRILL**

350g Grain-fed Black Angus ribeye	64
200g English Wagyu fillet steak	85
<b>Add a sauce</b> Bordelaise, béarnaise, peppercorn, Café de Paris butter, chimichurri	

**TO SHARE**

Salt-baked seabass English peas, Alsace bacon & lettuce	83
Whole roasted "Somerset Saxon" chicken Girolle mushrooms, new potatoes, watercress & Madeira cream	76
1kg Grain-fed Black Angus T-bone	150
<b>Add a sauce</b> Bordelaise, béarnaise, peppercorn, Café de Paris butter, chimichurri	

**SIDES**

Leek gratin, aged parmesan & breadcrumbs	7
Steamed spring greens, Oil of Life & lemon	7
Green herb salad	7
Marmite onion rings	7
Dovetale fries	7
Linzer Delikatess potatoes, black truffle butter	10

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.