



DOVETALE SET MENU

2 COURSES - 39

3 COURSES - 45

TO START

Sweetcorn soup, panisse croutons, black garlic & marjoram

Dovetale steak tartare

Black mission fig & fennel tart, hazelnut & Brightwell Ash

TO FOLLOW

Grilled Shrub Farm peppers, red pepper paste, marinated feta & pine nuts

Veal cutlet 'Holstein', fried duck egg, Ortiz anchovies, capers & brown butter

Gnocchi al 'Pomodoro', aged parmesan & pangrattato

SIDES

Isle of Wight tomato salad 7

Green herb salad 7

Onion rings, ranch dressing 7

Dovetale fries 7

'Ratatouille' 8

Linzer Delikatess potatoes, truffle butter 10

TO FINISH

Nutmeg & custard tart

English strawberries, Greek yoghurt & vanilla sponge

Frozen citrus cake, Sicilian lemon, vanilla & almond ganache

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.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga

