

- SUNDAY MENU -

Two Courses 25 Three Courses 32

BREAD & SNACKS

House Bread 4.5

chicken skin or sun-blushed tomato butter (v)

Lindisfarne Oyster 3.5 each

mignonette, lemon, tabasco (gf)

Tempura Enoki Mushroom 8

ponzu dressing, kimchi (ve) (gf)

Grilled Padron Peppers 6

lime, coriander (ve) (gf)

Charcuterie & Cheese Board 21

pickles, fruit jelly, black garlic aioli, housebread & bran crackers

STARTERS

Garden Pea & Wild Garlic Soup

wild garlic creme fraiche (v) (gf)

Truffled Cauliflower Focaccia

charred cauliflower purée, lyonnaise onions, hazelnut (ve)

Confit Duck Rilette

duck ham, brioche, rhubarb

Citrus-Cured Mackerel

pickled fennel, blood orange, olive oil (gf)

BBQ Tender-stem Broccoli

satay, lime, coriander, chilli, smoked peanuts (v) (gf)

Colston Basset & Pear Salad

chicory & walnut (v) (gf)

SIDES

cauliflower cheese (gf) 6

roasted potatoes and gravy (gf) 5.5

roasted roots (gf) 5

braised red cabbage (gf) 5.5

buttered greens (gf) 5

2 FOR £15 COCKTAILS

geordie negroni

bramble

bloody mary

espresso martini

margarita

ST DOMINIC'S BEER

380ml schooner 4.9

MAINS

Pan-Seared Market Fish

romesco sauce, hazelnuts, burnt leek (gf)

Charred Hispi Cabbage

szechuan butter sauce, red pepper, sesame (ve) (gf)

Roast Sirloin

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

Roast Pork Loin

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

Roast Chicken

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

DESSERTS

Grilled Pineapple

pina colada sorbet, tepache, chilli, coriander (ve) (gf)

Tira-Miso

miso, spent coffee, mascarpone

Sticky Stout Pudding

salted caramel, malt ice cream

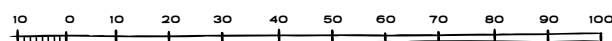
Sorbet Selection

a selection of sorbets or ice cream (gf)

British & French Cheeses 5 supplement

three select cheeses

SUNDAY LUNCH AND LARGE PARTY SET MENUS ALSO AVAILABLE. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL TIPS GO TO STAFF. PRICES INCLUDE VAT IN POUNDS STERLING. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS. ALWAYS ASK FOR OUR ALLERGEN MATRIX EVERY TIME YOU ORDER. WHILST WE TRY TO AVOID CROSS CONTAMINATION, WE CANNOT GUARANTEE ANY DISHES ARE ALLERGEN FREE. WE DO NOT USE GM SOYA OR MAIZE. (gf) GLUTEN FREE (v) VEGETARIAN (ve) VEGAN



DOBSON & PARNELL