

- NE1 LUNCH CLUB -

One small plate, house bread and a soft or hot drink £10

House Bread

chicken skin or sun-blushed tomato butter (v)

Tempura Enoki Mushroom

ponzu dressing, kimchi (ve) (gf)

Slow Cooked Duck Egg

wild garlic, peas, soldiers (v)

Confit Duck Rilette

duck ham, brioche, rhubarb

Citrus-Cured Mackerel

pickled fennel, blood orange, olive oil (gf)

Truffled Cauliflower Focaccia

charred cauliflower purée, lyonnaise onions, hazelnut (ve)

BBQ Tender-stem Broccoli

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

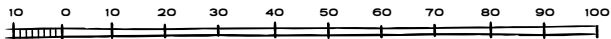
Colston Basset & Pear Salad

chicory & walnut (gf) (v)

BBQ Pork Belly

whipped pease pudding, crackling, sage (gf)

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



Thursday 10 September 2026

Catena Zapata Wine Dinner 95pp

Join us for an exceptional evening at Dobson & Parnell as we welcome Eclio Dumon, UK commercial manager from Catena Zapata, alongside James Scrimgeour from Enotria, to host a very special Bodega Catena Zapata Wine Dinner.

Founded in 1902 in the foothills of the Andes, Bodega Catena Zapata has been a pioneering force in reviving the Malbec variety and exploring the extreme-altitude terroirs of Mendoza. Their high-altitude vineyards and dedication to quality have earned them numerous accolades, including being named “#1 Best Vineyard in the World” in 2023.

The estate has been voted the most awarded winery in the world by Vivino’s Wine Style Awards, and is widely recognised as Argentina’s most renowned winery.

With their distinctive pyramid-shaped winery, old-vine Malbec and Chardonnay from the Adrianna Vineyard (planted at nearly 5,000 feet above sea level), they deliver wines of exceptional concentration, elegance and ageing potential.

Each wine will be perfectly paired with a five-course menu specially created by our chefs celebrating seasonal ingredients and refined modern British cuisine.

The dinner costs £95 per person, which includes a drink on arrival, five courses with matching wines, and coffee. This is a ticket-only evening beginning at 7 pm.

Book early to avoid disappointment, limited spaces available.

Please let us know if you have any allergies or dietary requirements.