

- LUNCH & DINNER -

BREAD & SNACKS

House Bread 4.5

chicken skin or sun-blushed tomato butter (v)

Lindisfarne Oyster 3.5 each

mignonette, lemon, tabasco (gf)

Tempura Mushroom Slider 6.5

chilli pickles, soy & ginger mayonnaise (ve)

Whipped Smoked Cods Roe 7

prawn crackers, crispy seaweed, caviar (gf)

Charcuterie & Cheese Board 21

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

SMALL PLATES

Grilled Okra 8

chimichurri, pickled onion (ve) (gf)

Burrata, Marinated Heritage Tomatoes 11

sherry vinegar dressing, dukkha (v)

Confit Duck Rilette 10

duck ham, brioche, house pickles

House-cured Sea Trout 10

fennel, cucumber, feta, olive (gf)

Grilled Flat Bread 8

caramelised cauliflower, vegan garlic butter, cashew (ve)

BBQ Tenderstem Broccoli 8

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

Colston Basset & Pear Salad 9

chicory & walnut (gf) (v)

SHARING

Sharing Steak (please ask server)

smoked potato gratin, buttered greens,

bordelaise sauce

Whole Grilled Market Fish (please ask server)

herby potatoes, sauteed greens, chimichurri (gf)

PLANT

Vegan Nduja Bhaji 13

carrot chutney, minted yoghurt, coriander salsa (ve) (gf)

Grilled Chinese Cabbage 14

miso, coriander, sesame, crispy chilli oil (ve) (gf)

SEA

Spiced Monkfish 22

butter curry, onion & fennel bhaji, toasted coconut

BBQ Mackerel 18

beetroot, leek, sea vegetable, mustard sauce (gf)

Market Fish of the Day (please ask server)

romesco sauce, hazelnuts, burnt leek (gf)

LAND

Glazed Chicken Breast 15

grilled corn, spinach, bbq chicken jus (gf)

Honey & Garlic Glazed Pork Chop 18

peas, salsa verde, jus (gf)

BBQ Lamb Rump 23

ratatouille, feta, herby jus (gf)

6oz Bavette Steak 24

grilled wild mushrooms, peppercorn sauce

SIDES

herby butter potatoes (gf) 5.5

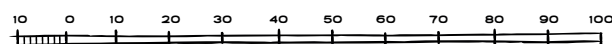
smoked potato hash (gf) 6.5

beefy chips / veggie chips (gf) 5.5

roast carrots, hazelnuts, pickled onions (gf) 5.5

buttered greens (gf) 5.5

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

- DESSERTS -

DESSERT

Smoked Vanilla Cheesecake 8
raspberry, hazelnut, raspberry sorbet (gf)

Grilled Apricot 7
honey ice cream, lavender & almond sponge, vanilla cremeux

Tira-Miso 8
miso, spent coffee, mascarpone

Rich Chocolate Tart 8
fermented cherry compote, kaffir lime ice cream (ve)

Sticky Stout Pudding 6.5
sticky stout pudding, salted caramel, malt ice cream

Sorbet Selection 5.5
a selection of sorbets or ice cream (gf)

COFFEE & PETIT FOURS

coffee & petit fours 8.5

WINE PAIRING

A selection of wines chosen to complement your dishes

Two Glasses 16
Three Glasses 21

BRITISH & FRENCH CHEESE

pickled celery, fruit jelly & bran crackers
three 9 / five 12.5 / seven 15

DESSERT WINE & PORT

The Chocolate And Raisin One
gonzalez byass px nectar 70ml 7.0

The Rich, Red And Fruity One
quinta do crasto lbv port 70ml 6.3

The Sweet And Orange One
2016 ch.petit verdrines sauternes 70ml 7.9

Ch.beaulon Pineau
ch.beaulon pineau des charentes rouge 70ml 8.3

10yr Tawny
nv qunita do noval 10yr tawny 70ml 8.95

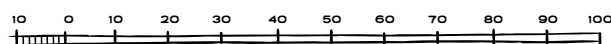
NIGHT CAPS

espresso thundertini 11.50
banana espresso rumtini 10.5
amaretto alexander 11
boozy hot choc 9
liqueur coffee 9

THREE SMALL PLATES LUNCH OFFER 19.5

available on selected dishes Mon-Sat 12-2pm

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DOBSON & PARNELL

ALLERGEN INFORMATION - SPRING À LA CARTE 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
A LA CARTE SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER							
OYSTER												BREAD		
TEMPURA MUSHROOM SLIDER	WHEAT, SLIDER					MARINADE, MAYO			PICKLES	MAYO	MAYO	MIGNONETTE		OYSTER
WHIPPED CODS ROE		CRACKER		COD								MAYO		
CHARCUTERIE	WHEAT, RYE, SPELT		MAYO				CHEESE		CELERY	MAYO		SULPHITES		
												PICKLES		
A LA CARTE SMALL PLATES														
GRILLED OKRA												DRESSING		
BURRATA					DUKKHA		BURRATA	DUKKHA MIXED				DRESSING		
DUCK RILLETTE	WHEAT- BRIOCHE		BRIOCHE				BRIOCHE		DUCK	DUCK		DUCK		
HOUSE CURED TROUT				TROUT			FETA			DRESSING		DRESSING		
GRILLED FLAT BREAD	WHEAT					BUTTER		CASHEW				DRESSING		
BROCCOLI					PEANUT	SATAY	MILK					CHILLI, DRESSING		
COLSTEN BASSET PEAR							CHEESE	WALNUT				DRESSING, WALNUT		
A LA CARTE MAINS														
SHARING STEAK							BUTTER		SAUCE			SAUCE		
WHOLE GRILLED FISH				FISH			BUTTER					SAUCE		
BBQ CAULIFLOWER			PARMESAN				PARMESAN					SAUCE		
NDJUA BHAI												CHUTNEY		
GRILLED CHINESE CABBAGE						MISO					SESAME	SULPHITES		
SPICED MONK FISH				MONKFISH			BUTTER			SAUCE		BUTTER		
BBQ MACKEREL				MACKEREL			SAUCE			SAUCE		ONIONS, DRESSING		
MARKET FISH				FISH			BUTTER	HAZELNUTS & ALMOND				SAUCE		
GLAZED CHICKEN BREAST							BUTTER		SAUCE			SAUCE		
HONEY AND GARLIC GLAZED PORK				VERDE			BUTTER		SAUCE			SAUCE		
BBQ LAMB RUMP							FETA		SAUCE			CURRY, SAUCE		
6OZ BAVETTE				SAUCE			BUTTER		SAUCE	SAUCE		SAUCE		
A LA CARTE SIDES														
HERBY BUTTER POTATOES							MILK							
SMOKED POTATO HASH							MILK							
BEEFY CHIPS														
VEGGIE CHIPS														
ROAST CARROTS							MILK	HAZELNUTS				PICKLED ONIONS		
BUTTERED GREENS							MILK							
A LA CARTE DESSERTS														
SMOKED VANILLA CHEESECAKE			EGG				MILK	PECAN/ HAZEL				SULPHITES		
GRILLED APRICOT	WHEAT, SPONGE		EGG				MILK	ALMOND				STONE FRUIT		
TIRA-MISO	WHEAT		EGG		MISO		MILK					SULPHITES		
RICH CHOCOLATE TART	WHEAT				SOYA MILK							SULPHITES		
STICKY STOUT PUD	WHEAT, ICE CREAM		EGG				MILK					SULPHITES		
ICE CREAM			ICE CREAM				ICE CREAM					VARIOUS		
SORBET												VARIOUS		
CHEESE	WHEAT, CRACKER						CHEESE		PICKLED CELERY			PICKLED CELERY		

SOME OF OUR DISHES ARE ADAPTABLE, TO REMOVE THE SPECIFIED ALLERGENS PLEASE SPEAK TO A MANAGER

=CONTAINS THE ALLERGEN