

- 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)

BBQ Pork Belly 12
whipped pease pudding, crackling, sage (gf)

SHARING

Sharing Steak (please ask server)
smoked potato gratin, buttered green beans,
bordelaise sauce

Whole Grilled Market Fish (please ask server)
herby potatoes, sauteed greens, chimichurri (gf)

PLANT

BBQ Cauliflower 12
truffle, pak choi, veggie parmesan (v) (gf)

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

Soy-Braised Short Rib 18
Asian pickled slaw, crispy chilli oil (gf)

Glazed Chicken Breast 15
grilled corn, spinach, bbq chicken jus (gf)

Honey & Garlic Glazed Pork Chop 18
peas, salsa verde, jus (gf)

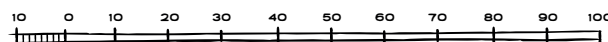
BBQ Lamb Rump 23
ratatouille, feta, herby jus (gf)

6oz Flat Iron Steak 24
grilled wild mushrooms, peppercorn sauce

SIDES

herby butter potatoes (gf) 5.5
smoked potato gratin (gf) 6.5
beefy chips / veggie chips (gf) 5.5
roast carrots, hazelnuts, pickled onions (gf) 5.5
pomme purée, bacon, spring onion (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 quinta 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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