

- LUNCH & DINNER -

BREAD & SNACKS

House Bread 4.5

beefy or roast onion butter (v)

Lindisfarne Oyster 3.5 each

mignonette, lemon, tabasco (gf)

Cheese Gougere 6.5

winchester custard, burnt onion (v)

Ox Cheek Chips 11

truffle, brown sauce (gf)

Charcuterie & Cheese Board 21

pickles, fruit jelly, housebread & crackers

PLANT

BBQ Celeriac 8

miso-glaze, hazelnut, pickled mustard (gf) (ve)

Risotto Milanese 13

crispy shallots, wild mushroom, truffle (gf) (v)

Fired Aubergine 13

smoked tomato, black garlic, herb crumb (gf) (ve)

Maris Piper Chips 7.5

aged cheddar, black garlic, truffle mayo (gf) (v)

Leek and Potato Gratin 11

white sauce, yorkshire blue, walnut (v)

Charred Savoy 9

wilted savoy, apple ketchup, alliums (gf) (ve)

Roast Crown Prince Squash 10

toasted seeds, maple dressing (gf) (ve)

Spiced Hummus 10

charred greens, crispy chilli (gf) (ve)

Chateau Pink Fir Potatoes 10

radish remoulade (gf) (v)

Harrisa BBQ Carrots 10

labneh, dukkha (gf) (v)

SEA

BBQ North Sea Halibut 16

slow beef shin, mushroom reduction (gf)

Shetland Mussels 12

cider, charred leek, sea vegetable, mustard sauce (gf)

Market Fish of the Day (please ask server)

smoked butter beans, soppressata (gf)

House-cured Sea Trout 10

kohrabi, horseradish (gf)

Salt Fish Brandade Fritter 11

spiced ketchup, lemon (gf)

LAND

Chicken Liver Parfait 11

foraged blackberry, brioche

Coq-au-Vin 15

chicken breast, button mushrooms, chateau carrots (gf)

Slow-Cooked Ox Cheek 15

potato custard, pickled grolot (gf)

Pork Belly Confit 16

faggot, crab apple sauce (gf)

Slow-Cooked Lamb Rib 16

lamb sauce, celeriac (gf)

Bacon Fat Clapshot 10.5

crispy lamb bacon, croutons

6oz Bavette Steak 18

peppercorn sauce (gf)

SHARING

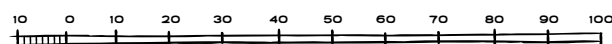
Venison Pie For 2 to share 60

suet crust, clapshot, garlic greens, game gravy

Whole Grilled Market Fish

(please ask server) (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

- DESSERTS -

DESSERT

Chocolate Pave 8

fudge sponge, blackberry sorbet (ve) (gf)

Creme Caramel 7

honey & vanilla shortcake

Tira-Miso 8

miso, spent coffee, mascarpone

Treacle Tart 8

maple clotted cream, smoked sea salt

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

Wine Pairing for Two 16

Wine Pairing for Three 21

2 FOR £15 COCKTAILS

Before 7pm every day, Monday-Sunday.

Geordie Negroni.

Bramble, Cosmopolitan.

Espresso Martini, Margarita

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

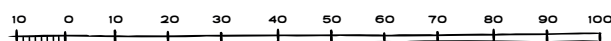
available on selected dishes Mon-Sat 12-2pm

FRIDAY FIZZ & OYSTERS

3 oysters + Glass of Chapel Down

Sparkling Wine for £15

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DOBSON & PARNELL

ALLERGEN INFORMATION - AUTUMN À LA CARTE 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluses
A LA CARTE SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER					BREAD		
OYSTER												MIGNONETTE		OYSTER
GOUGERE	CHOUX		CHOUX/CUSTARD				CUSTARD					GEL/CUSTARD		
OX CHEEK CHIPS			PANE							MEAT		SAUCE		
CHARCUTERIE	CRACKERS						CHEESE					MEAT		
PLANT														
BBQ CELARIAC						GLAZE		HAZELNUTS		MUSTARD SEED		GLAZE		
RISOTTO							BASE					BASE		
FIRE D AUBERGINE												SAUCE		
MARIS PIPER CHIPS							CHEESE					SEASONING		
LEEK & POTATO GRATIN	WHEAT, SAUCE		SAUCE				SAUCE	WALNUT		SAUCE		SAUCE		
CHARRED SAVOY												KETCHUP		
ROAST CROWN PRINCE										MAYO		DRESSING		
SPICED HUMMUS											HUMMUS	DRESSING		
CHAUTEAU PINK FIR POTATOES							POTATOES					MAYO		
HARRISA CARROTS							YOGHURT	VARIOUS				DRESSING		
SEA														
BBQ HALIBUT				HALIBUT					SAUCE/BRIASI	BRAISE		SAUCE		
SHELTAND MUSSELS									SAUCE	SAUCE		SAUCE		MUSSELS
MARKET FISH				FISH								SAUCE/SOPPRESSAD		
HOUSE CURED TROUT				TROUT			SAUCE			MAYO		SAUCE/PICL		
SALT FISH BRANDADE			BRANDADE	BRANDADE			BRANDADE					KETCHUP		
LAND														
CHICKEN LIVER PARFAIT	WHEAT, BRIOCHE		PARFAIT				PARFAIT					PARFAIT		
COQ-AU-VIN									SAUCE			SAUCE		
SLOW COOKED OX CHEEK			CUSTARD				MASH		BRAISE			SAUCE		
PORK BELLY												SAUCE		
SLOW COOKED LAMB RIB						GLAZE	PUREE		CELARIAC			SAUCE		
CLAPSHOT	WHEAT, CROUTON											SAUCE		
6OZ BAVETTE							ONION RING		SAUCE			SAUCE		
SHARING														
VENISON PIE	WHEAT, CRUST		CRUST				GREENS		SAUCE			SAUCE		
WHOLE GRILLED FISH				FISH			POTS/SAUCE					SAUCE		
DESSERTS														
CHOCOLATE PAVE												SORBET		
CRÈME CARAMEL	WHEAT, SHORTCAKE		BASE				CREAM							
TIRA-MISO	WHEAT, SPONGE FINGER		EGG			MISO	MILK					SULPHITES		
TREACLE TART	WHEAT, PASTRY		EGG				CREAM							
STICKY STOUT PUD	WHEAT, STOUT		EGG				SAUCE					SPONGE		
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