

- 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, soppressada (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

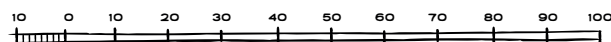
Venison Pie For 2 to share 60

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

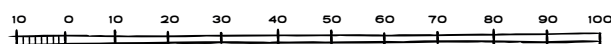
available on selected dishes Mon-Sat 12-2pm

FRIDAY FIZZ & OYSTERS

3 oysters + Glass of Chapel Down

Sparkling Wine for £15

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