

- SET MENU -

Starter + Main + Dessert

lunch 29.95 early dinner 34

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)

Charcuterie & Cheese Board 21

pickles, fruit jelly, housebread & crackers

2 FOR £15 COCKTAILS

geordie negroni

bramble

cosmopolitan

espresso martini

margarita

ST DOMINIC'S BEER

Pilsner 2/3 Pint 5% ABV £4.9

STARTERS

Chicken Liver Parfait

foraged blackberry, brioche

House-cured Sea Trout

kohrabi, horseradish (gf)

Roast Crown Prince Squash

toasted seeds, maple dressing (gf) (ve)

Salt Fish Brandade Fritter

spiced ketchup, lemon (gf)

Spiced Hummus

charred greens, crispy chilli (gf) (ve)

MAINS

Coq-au-Vin

chicken breast, button mushrooms, chateau potatoes (gf)

Pan-Seared Market Fish

smoked butter beans, soppressada (gf)

Pork Belly Confit

potato fondant, charred savoy, crab apple sauce (gf)

Risotto Milanese

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

Steak Frites 5 supplement

beefy fries, watercress, peppercorn sauce (gf)

SIDES

herby butter pink fir potatoes (gf) 5.5

clapshot (gf) 5

beefy chips / veggie chips (gf) 5.5

harrisa bbq carrots, labneh, dukkha (gf) 6.5

buttered greens (gf) 5

DESSERTS

Chocolate Pave

fudge sponge, blackberry sorbet (gf) (ve)

Tira-Miso

miso, spent coffee, mascarpone

Sticky Stout Pudding

salted caramel, malt ice cream

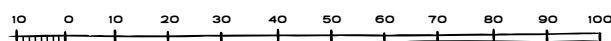
Sorbet Selection

a selection of sorbets or ice cream (gf)

British & French Cheeses 5 supplement

pickled celery, fruit jelly & bran crackers

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

ALLERGEN INFORMATION - AUTUMN SET MENU 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER					BREAD		
OYSTER												MIGNONETTE		OYSTER
GOUGERE	CHOUX		CHOUX/CUSTARD				CUSTARD					GEL/CUSTARD		
CHARCUTERIE	CRACKERS						CHEESE					MEAT		
SET MENU STARTERS														
CHICKEN LIVER PARFAIT	WHEAT, Brioche		PARFAIT				PARFAIT					PARFAIT		
HOUSE CURED TROUT				TROUT			SAUCE					SAUCE/PICL		
ROAST CROWN PRINCE												DRESSING		
SALT FISH BRANDADE				BRANDADE			BRANDADE					KETCHUP		
SPICED HUMMUS											HUMMUS	DRRESSING		
SET MENU MAINS														
COQ-AU-VIN				FISH					SAUCE			SAUCE		
MARKET FISH												SAUCE/SOPPRESSADA		
PORK BELLY												SAUCE		
RISOTTO							BASE					BASE		
STEAK FRITES							SAUCE		SAUCE			SAUCE		
SET MENU DESSERTS														
CHOCCLATE PAVE												SORBET		
TIRA-MISO	WHEAT, SPONGE FINGER		EGG			MISO	MILK					SULPHITES		
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		
SIDES														
HERBY BUTTER POTATOES							POTATOES					MAYO		
CLAPSHOT												SAUCE		
BEEFY CHIPS							CHEESE					SEASONING		
VEGGIE CHIPS							CHEESE					SEASONING		
HARRISA CARROTS							YOGHURT		VARIOUS			DRESSING		
BUTTERED GREENS							BUTTER				HUMMUS	DRRESSING		