

- SUNDAY MENU -

Two Courses 25 Three Courses 32

BREAD & SNACKS

House Bread 4.5

chicken skin or sun-blushed tomato butter (v)

Lindisfarne Oyster 3.5 each

mignonette, lemon, tabasco (gf)

Charcuterie & Cheese Board 21

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

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)

SIDES

cauliflower cheese (gf) 6

roasted potatoes and gravy (gf) 5.5

roasted roots (gf) 5

braised red cabbage (gf) 5.5

buttered greens (gf) 5

2 FOR £15 COCKTAILS

geordie negroni

bramble

bloody mary

espresso martini

margarita

ST DOMINIC'S BEER

Pilsner 2/3 Pint 5% ABV £4.9

MAINS

Pan-Seared Market Fish

smoked butter beans, soppressada (gf)

Risotto Milanese

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

Roast Sirloin

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

Roast Pork Loin

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

Roast Chicken

yorkie pud, roasties, cheesy leeks, roast roots, red cabbage

DESSERTS

Chocolate Pave

fudge sponge, blackberry sorbet (gf) (ve)

Tira-Miso

miso, spent coffee, mascarpone

Sticky Stout Pudding

salted caramel, malt ice cream

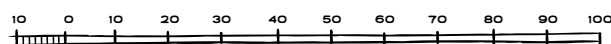
Sorbet Selection

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 SUNDAY LUNCH

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluses
SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER					BREAD		
OYSTER												MIGNONETTE		OYSTER
CHARCUTERIE	WHEAT, RYE, SPELT		MAYO				CHEESE		CELERY	MAYO		PICKLES		
SET MENU STARTERS														
CHICKEN LIVER PARFAIT	WHEAT, BRIOCHE		PARFAIT				PARFAIT					PARFAIT		
HOUSE CURED TROUT				TROUT			SAUCE					SAUCE/PICKLES		
ROAST CROWN PRINCE												DRESSING		
SALT FISH BRANDADE				BRANDADE			BRANDADE					KETCHUP		
SPICED HUMMUS											HUMMUS	DRRESSING		
SET MENU MAINS														
MARKET FISH				FISH			BUTTER	LNUTS & ALMONDS				SAUCE		
GRILLED CHINESE CABBAGE						MISO					SESAME	SULPHITES		
SUNDAY BEEF	WHEAT, YORKIE PUDDING		YORKIE				YORKIE, CHEESE		GRAVY	CHEESE		CHEESE		
SUNDAY PORK	WHEAT, YORKIE PUDDING		YORKIE				YORKIE, CHEESE		GRAVY	CHEESE		CHEESE		
SUNDAY CHICKEN	WHEAT, YORKIE PUDDING		YORKIE				YORKIE, CHEESE		GRAVY	CHEESE		CHEESE		
SET MENU DESSERTS														
CHOCOLATE 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		CELERY			CELERY		
SIDES														
RED CABBAGE												CABBAGE		
CAULIFLOWER CHEESE							SAUCE			SAUCE				
ROAST ROOTS							MILK							
GREENS							MILK							
ROAST POTATOES							MILK							