- 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

Charcuterie & Cheese Board 21
pickles, fruit jelly, housebread & crackers

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
kohlrabi, horseradish (gf)

Salt Fish Brandade Fritter 11
spiced ketchup, lemon (gf)

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)

LAND

Chicken Liver Parfait 11
foraged blackberry, brioche

Coq-au-Vin 15
chicken breast, smoked bacon, mushrooms (gf)

Slow-Cooked Ox Cheek 15
potato custard, pickled grelot (gf)

Pork Belly Confit 16
faggot, crab apple sauce (gf)

Grilled Lamb Rib 16
lamb sauce, celeriac (gf)

Bacon Fat Clapshot 10.5
crispy lamb bacon, croutons

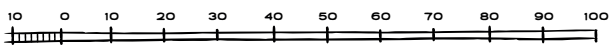
6oz Bavette Steak 18
peppercorn sauce (gf)

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 PAIRINGS

A selection of wines chosen to complement your dishes

two 125ml serves of wine 16

add a 50ml dessert wine 5

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 qunita 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

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 À LA CARTE 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
A LA CARTE SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER					BREAD		
OYSTER												MIGNONETTE		OYSTER
GOUGERE	CHOUX		OUX/CUSTA				CUSTARD					GEL/CUSTARD		
OX CHEEK CHIPS	PANE		PANE							MEAT		SAUCE		
CHARCUTERIE	WHEAT, RYE, SPELT						CHEESE		CELERY	MAYO		PICKLES		
PLANT														
BBQ CELARIAC						GLAZE		HAZELNUTS		MUSTARD SEE		GLAZE		
RISOTTO							BASE					BASE		
FIRED AUBERGINE										MAYO		SAUCE		
MARIS PIPER CHIPS							CHEESE			MAYO		SEASONING		
LEEK & POTATO GRATIN	WHEAT, SAUCE						SAUCE	WALNUT		SAUCE		SAUCE		
CHARRED SAVOY												KETCHUP		
ROAST CROWN PRINCE												DRESSING		
SPICED HUMMUS											HUMMUS	DRESSING		
CHAUTEAU PINK FIR POTATOES							POTATOES			MAYO		MAYO		
HARRISA CARROTS							YOGHURT	VARIOUS				DRESSING		
SEA														
BBQ HALIBUT				HALIBUT			SAUCE		SAUCE/BRIAS	BRAISE		SAUCE		
SHELTLAND MUSSELS							SAUCE		SAUCE	SAUCE		SAUCE		MUSSELS
MARKET FISH				FISH			SAUCE					SAUCE		
HOUSE CURED TROUT				TROUT								SAUCE/PICLE		
SALT FISH 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					SAUCE		
SLOW COOKED LAMB RIB									CELERIAC			SAUCE		
CLAPSHOT	WHEAT, CROUTON											SAUCE		
6OZ BAVETTE							SAUCE		SAUCE			SAUCE		
SHARING														
VENISON PIE	WHEAT, CRUST		CRUST				GREENS		SAUCE			SAUCE		
WHOLE GRILLED FISH				FISH			POTS/SAUCE					SAUCE		
DESSERTS														
CHOCLATE PAVE						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		CKLED CELE			PICKLED CELERY		

SOME OF OUR DISHES ARE ADAPTABLE, TO REMOVE THE SPECIFIED ALLERGENS PLEASE SPEAK TO A MANAGER

=CONTAINS THE ALLERGEN