

- TASTING MENU -

5.30-8.30 TUESDAY-SATURDAY

TO BE TAKEN BY THE WHOLE TABLE, MAXIMUM TABLE 8
PLEASE ALLOW 2.5 TO 3 HOURS FOR THE TASTING MENU
* DENOTES 5 COURSE MENU

- CLASSIC 5 OR 7 -

SOFT POACHED EGG YOLK*
CRISPY ENOKI MUSHROOMS, WASABI CREAM
NV Rotari Brut. Trentino, Italy

CURED SKREI COD
SMOKED CODS ROE, BLOOD ORANGE, RADISH
2018 Norton Torrontes, Mendoza, Argentina

BAKED HEIRLOOM CARROTS*
COFFEE CURED BACON, RICOTTA
2017 Mandrarossa Fiano, Sicily, Italy

LIGHTLY POACHED DAY BOAT TURBOT*
TOKYO TURNIPS, RAZOR CLAMS, SALSA VERDE
2016 Thierry Hamelin Chablis, Burgundy, France

AGED HEREFORD BEEF FILLET*
BBQ LEEK, BUTTERMILK POTATO PUREE, TRUFFLE
2017 Langmeil '3 Gardens' G.S.M. Barossa, South Australia

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

ALMOND MILK RICE PUDDING*
PRESERVED CHERRY JAM, PUFFED WILD RICE
Pineau de Charentes 5yr. Chateau Beaulon, France

VALRHONA 66% CHOCOLATE BAR
SOFT NOUGAT, TOASTED HAZELNUT ICE CREAM
Pedro Ximenez Nectar. Gonzalez-Byass, Jerez

50 POUNDS 5 COURSES, 75 WITH WINE MATCH
65 POUNDS 7 COURSES, 100 WITH WINE MATCH

- VEGETARIAN 5 OR 7 -

SOFT POACHED EGG YOLK*
CRISPY ENOKI MUSHROOMS, WASABI CREAM
NV Rotari Brut. Trentino, Italy

ROLLED BEETROOT AND PEAR
CAMELISED PEAR PUREE, ENDIVE
2017 La Divatte Muscadet Serve Et Maine, Loire, France

BAKED HEIRLOOM CARROTS*
RICOTTA, SPICED CASHEWS
2017 Mandrarossa Fiano, Sicily, Italy

TOASTED SPELT RISOTTO*
MARINATED TOFU, KALE KIMCHI
2018 Yealands P.G.R. Marlborough, N.Z

SLOW ROASTED CAULIFLOWER*
CORA LINN FONDUE, SPROUTING BROCCOLI
2015 Henri de Villamont Prestige Pinot Noir, Burgundy, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

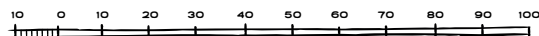
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WE DO NOT USE GM MAIZE OR SOYA. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.
ALL TIPS GO TO STAFF. PRICES INCLUDE VAT IN POUNDS STERLING. PLEASE LET US KNOW AS SOON AS POSSIBLE
IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.



DOBSON & PARNELL

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