

The Don Restaurant

**Sample Menu which may change according to season*

Starters

Raviolo of confit rabbit and chicken mousse
served in a smoked bacon consommé 15

Classic Pâté en croute,
duck and pork terrine wrapped in a savoury pastry,
served with homemade plum preserve 13

Fresh Cornish crab meat and turnip,
served with herb mayonnaise and poached rhubarb 16

Cured Loch Duart salmon with avocado, blood orange
and chives crème fraiche 14

Seared Orkney scallops with slow cooked pig cheek in red wine,
served with apples and curry oil 19.50

Wild mushroom velouté with Gougeres,
choux pastry filled with gruyere cheese sauce (v) 9.50

Winter vegetable salad and black truffles
with French dressing (v) 12

Mains

Roasted rump of lamb with spiced couscous,
minted Greek yogurt, braised winter greens
and lamb jus with olives 28

Sirloin steak, 28 days old dry aged, served with slow cooked short
rib, glazed heritage carrots, potato puree
and red wine sauce 34

Breast of free-range chicken with braised thigh
served with Jerusalem artichoke puree, glazed courgettes,
herb butter sauce and winter truffles 27

Halibut served with tender stem broccoli
and herb pesto seaweed butter sauce 28

Roasted cod topped with toasted almond and sesame seeds served
with poached mussels and leeks in a curry veloute 25

Roasted Loch Duart salmon
with a fricassee of coco beans and golden raisins
in a verjus sauce 24

Baked pumpkin, wild mushrooms and turnip pie
served with a mustard seeds sauce (v) 17

Sides

£4 each

Wilted buttered spinach
Green leaf salad
Potato purée

Hand cut chips **£5**

Desserts

All at £7

Bitter chocolate mousse, caramel ice-cream,
hazelnut crumble, confit prune

Yorkshire rhubarb, mille feuille

Apple tart tatin, clotted cream

Sauternes and champagne cheesecake, blood orange jelly

Sauternes Château Delmond, Bordeaux 2015 (75ml) 7.50

Selection of French and British cheeses from our trolley

3 for £10

5 for £15