

# *The Don Restaurant*

## **Starters**

- Jerusalem artichokes veloute, sautéed mushroom £8
- Red and white Endive, pear and walnut salad, saffron & honey dressing £8.75
- Roasted Autumn vegetables, Curly kale,  
Pumpkin seeds & roasted ricotta dressing £10
- Salmon and beetroot terrine £9
- Seared yellow fin tuna, Sauce vierge, crispy squid ink Tapioca £10
- Cornish white and brown crab meat on baked flatbread,  
Salad leaves herbs vinaigrette £12
- Panfried Scallops, aromatic crust, samphire £15
- Beef Carpaccio, dijonnaise, black truffle £9.0
- Confit rabbit, potato gnocchi and leek gratin, £10
- Pan fried foie gras, shallots and port reduction en crouete £15

## **Mains**

- Radicchio & Gorgonzola Risotto £16 (v)
- Handmade Tagliatelle, porcini mushroom & chestnut £18 (VG)
- Stone bass fillet, Kohlrabi puree, Fennel, Pickled rainbow radish £ 18.95
- Scottish Salmon, Turnip green, roasted Butternut squash, chilli £22
- Roasted loin of Monkfish, Puy lentils, green courgettes, fish consommé £24
- Dover sole meuniere, spinach, new potatoes £40
- Stuffed Guinea fowl breast, confit leg, glazed heritage carrots  
& fondant potatoes, cranberries jus £22
- Rack of Lamb, stuffed baby aubergine,  
red wine reduction £28
- 28 day aged Aberdeen Angus Cross ribeye steak, hand cut chips,  
béarnaise or peppercorn sauce £29

**Sides £4 each**

Wilted buttered spinach  
Green leaf salad  
Zucchini fritti  
Chilli, Garlic purple Broccoli  
Rosemary roasted potatoes  
French fine green beans

**Desserts**

**All at £6**

Vanilla Mille-feuille

Classic Italian Tiramisu

Chocolate Fondant with Honeycomb ice cream

Poached Pear with Praline Cream and Cocoa Sable

Selection of French and British cheeses from our trolley

3 for 10.00

5 for 15.00

Our Sommelier's Team can organize a selection of Port & Sweet  
wines flight to compliment your cheese or dessert

2 glasses (75ml) 19.00

*Head Chef Lorenzo Merolle*