

The Don Restaurant

A la carte menu

Head Chef: William Best, MCA

Starters

Cream of pink Paris mushroom soup with parmesan cheese straws £8.50

Seared Cornish scallops, butternut squash purée, chanterelles and chive veloute £15.50

Cornish crab mayonnaise, pickled cucumber salad and Armenian flat bread £14.50

Kings cure Scottish smoked salmon, sour cream and
buckwheat blinis £13.50

Warm salad of wood pigeon, seared foie gras and pickled mushrooms
with pigeon jus dressing £16.5

Crispy ham hock on a celeriac and grape must mustard remoulade,
pickled apple and watercress £11

Warm Rosary goat's cheese, grilled broccoli and rocket salad,
black garlic, caper and rosemary dressing £9.5

Terrine of Pierre Koffmann potatoes, fried duck egg,
beurre noisette and truffle sauce £12

January Treat

Siberian Platinum Oscietra Caviar (10gs)
Scrambled Burford Brown eggs £17.50

*** With a glass of Taittinger Champagne £25.00**

Mains

Risotto of Chanterelles and truffled celeriac with chestnuts and Parmesan crisps £19

Roasted Scotch salmon, wilted spinach, tomato and tarragon braised butterbeans £23.5

Fillet of Cornish cod, salt baked celeriac purée, brown shrimps and parsley velouté £25

16oz Brixham Dover sole meunière and minted new potatoes £42

Roasted breast of Maize-fed Chicken, smoked cheese and leek fondue,
romanesco and supreme sauce £24

Colne Valley rump of lamb, caramelized baby artichoke,
pomme Anna, olive and basil jus £26.5

28 day aged Angus Cross 10oz ribeye steak, Green peppercorn or Béarnaise sauce and fries £31

Heron's Farm, Rarebreed 8oz beef fillet with Béarnaise or Green
peppercorn sauce and fries £35

Beef fillet 'Rossini', brioche crouton, fondant potatoes and
seared foie gras with truffled Maderia sauce £39

Side dishes

All £4.00

Triple cooked fries
Creamed potato
New potatoes
Mixed salad
Tender stem broccoli
Spinach
French beans
Rocket and parmesan salad

Desserts

Chocolate brownie, blood orange and vanilla ice cream £7

Marinated pineapple carpaccio, pomegranate,
banana and toasted coconut £6.5

Vanilla Crème brûlée £6

Yorkshire Rhubarb and apple crumble with granny smith sorbet £6

Selection of homemade ice creams and sorbets £5.5

Selection of French and British cheeses from our trolley
3 for £12
5 for £16

[CLICK HERE TO BOOK YOUR TABLE](#)