

The Don Restaurant

Starters

Cream of new season garlic and potato soup with
parmesan cheese straws

£8.5

Mixed Heritage beetroots, pomegranate seeds, whipped
chickpeas and sesame seed crunch

£9

Cornish white crab meat, lime and chilli crushed avocado,
sun-dried tomatoes and Marie Rose

£15.5

Seared Scottish scallops, smoked eel and spring vegetable
fricassee, Noilly Prat and lemon sauce

£17.5

Citrus cured Confit Scottish salmon, pickled cucumber,
Horseradish and chive potato salad

£12.5

Crispy duck confit croquettes and smoked Magret duck
breast, heritage carrots, fennel and orange vinaigrette

£14.5

Ham hock and foie gras terrine, golden raisin and apple
chutney, sourdough toast

£15

Secretts farm asparagus, salad of broad beans and peas,
truffled Burford brown egg mayonnaise

£12.5

Mains

Risotto of Secrets Farm Asparagus, peas and broad beans
with Parmesan crisps and wild garlic oil

£19

Fillet of Sea bass with broccoli puree, golden raisin, caper
and cauliflower cous cous, almond and anchovy dressing

£24.5

Roasted fillet of halibut, braised Borlotti beans, garlic,
morels and baby spinach in a Champagne veloute
£29.5

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

Roasted breast of corn-fed chicken, Secretts farm
asparagus, romanesco, creamed potato and truffle sauce
£24

Colne Valley rump of lamb, macerated with chimichurri
dressing, Boulangère potato, Heritage carrots and rosemary
jus
£27.5

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

From the Grill

*Served with potatoes and sauce of your choice:
Peppercorn, mint jelly, Béarnaise, chimichurri, tartar*

Southdown lamb cutlets (3) £27

10oz 28 day aged Angus ribeye steak £31

8oz Angus chateaubriand fillet steak £35

Side dishes

Purple sprouting broccoli
£5

Steamed Spinach leaf
£6

Heritage tomato
and shallot salad
£5.5

Rocket and parmesan salad
£6

Triple cooked fries
£4.5

Creamed potato
£5

New potatoes
£4.5

Mixed leaf salad
£4.5

Desserts

Cherry soufflé with almond ice cream £9.5

Dark chocolate delice , honeycomb tuile
and raspberry sorbet £8.5

Lemon posset with caramelised blueberry compote and
choux pastry beignet £7.5

Pineapple carpaccio marinated in orange and mint
with pomegranate and passionfruit £8

Selection of homemade ice creams and sorbets,
per scoop £2.5

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