

The Don Restaurant

Starters

New season garlic and creamed 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
£16

Seared Scottish scallops with steamed samphire,
tomberries, roasted courgette and Kalamata olives
£17

Kings cure Scottish smoked salmon with pickled cucumber
and horseradish crème fraiche
£13

Crispy duck confit croquettes and smoked Magret duck
breast, Heritage carrots, fennel and orange vinaigrette
£14.5

Pressed Ham hock and foie gras terrine,
golden raisin and apple chutney, sourdough toast
£14

Salad of English asparagus, peas, broadbeans and truffle,
Burford brown egg mayonnaise
£12.5

Mains

Risotto of Secrets Farm Asparagus, peas and broad beans
with Parmesan crisps and wild garlic oil
£19

Cornish cod 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

Tender-stem broccoli £5	Triple cooked fries £4.5
Steamed Spinach leaf £6	Creamed potato £5
Heritage tomato and shallot salad £5.50	New potatoes £4.5
Rocket and Parmesan Salad £6	Mixed leaf salad £4.5

Desserts

Cherry soufflé with almond ice cream £8.5

Profiteroles filled with dark chocolate and raspberry cream,
Amedei Toscano Black chocolate sauce £8

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

Pineapple carpaccio marinated in orange and mint
with pomegranate and passionfruit £7.5

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

BOOK YOUR TABLE