

# **The Don Restaurant**

**3 courses & a glass of Taittinger Champagne £29**

## **Starters**

New season garlic and creamed potato soup with parmesan  
cheese straws

Potted Scottish salmon with lemon and capers, heirloom tomato  
and basil carpaccio, shellfish dressing

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

## **Mains**

Seared fillet of John Dory with steamed samphire, garnish of  
miniature Provençale vegetables, roasted tomato butter

Aberdeen Angus beef cheek slow cooked in red wine,  
Horseradish crumb, new season leeks and pomme Lyonnaise

Roasted pepper, tomato and wild garlic risotto  
with Parmesan tuiles

## **Dessert**

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

Baked vanilla cheesecake with macerated strawberries, lime and  
strawberry sorbet

Pineapple carpaccio marinated in orange and mint,  
toasted coconut and banana sorbet

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