

## **À La Carte Menu**

Dockyard G&T **8**      Barnsole Bubbles **10**      Dockyard Damson Negroni **10**

Pornstar Martini **12**      After-Eight Martini **12**

Marinated Gordal olives **5**      Gilda Bakery sourdough & cultured Guernsey butter **5**

### **Starters**

Salt baked celeriac, shiitake broth & pickled apple (pb) **8.5**

Cauliflower velouté, goats curd, truffle oil & pine nuts (v) **10**

Shetland mussels, Alsace bacon, Kentish Pip cider & Gilda Bakery sourdough **10/19**

Torched mackerel, soused fennel, coriander & buttermilk split dressing **9.5**

Lobster ravioli, étuvée of leeks & bisque espuma **15\***

Breast of partridge, swede fondant, quince & tokyo turnips **10**

Veal sweetbreads, curried carrot puree, mango gel & chilli oil **11**

Malt glazed pork cheek, artichoke puree & alexander seed **11**

### **Mains**

Wild mushroom & feta wellington, purple sprouting broccoli & black truffle (pb) **20**

Burrata, pan fried gnocchi, rocket pesto, caramelised onion & chicory (v) **21**

Roasted fillet of John Dory, braised leek, shrimp & caper beurre noisette **26**

Pan roasted skrei cod, écrasé potatoes, avruga caviar sauce & puffed wild rice **25**

Supreme of corn fed chicken, pot roast red cabbage, chicken rissole & tarragon jus **22**

Pork belly, pancetta creamed leeks, black pudding bon-bon & Kentish Pip jus **25**

Rose veal sirloin, bone marrow butter, smoked mash, black garlic mayo & cavolo nero **32\*\***

Loin of venison, duck fat potato rosti, pickled charred shallot & piccolo parsnip **28**

### **Sides**

Paprika salt triple cooked chips **5**

Garlic & thyme butter violet potatoes **5**

Feta & dukkah chantenay carrots **5**

Purple sprouting broccoli, smoked almonds & parmesan **5**

Roasted hispi cabbage, hickory smoked mayo **5**

• Please notify a member of staff of any allergen and dietary requirements

• A discretionary 12.5% service charge will be added to your bill

\* £3.00 supplement for Dinner with B&B guests & some voucher holders

\*\* £5.00 supplement for Dinner with B&B guests & some voucher holders



### **Pudding & Cheese**

Tahitian vanilla crème caramel, pumpkin seed granola & maple syrup (pb) **9**

Caramelia chocolate mousse, cocoa nibs & banana ice cream **9**

Mocha souffle, coffee crumbs & salted caramel ice cream (15 mins) **10**

Egg custard tart, forced yorkshire rhubarb sorbet **10**

Ice creams & sorbets - caramelised white chocolate, Lotus Biscoff, banana, tahitian vanilla, salted caramel, pear & sauternes sorbet, blood orange sorbet, rhubarb sorbet (per scoop) **2**

Selection of artisan cheeses, red onion chutney & fruit loaf sourdough crackers **12**

Selection of artisan cheeses, sharing board **10 pp** (min. 2 persons)

*Fancy a stroll after lunch? Visit our friends at The Chalk House (Tues to Sat).*

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- Printed: 2 Feb 2022