



the dining room
AT DEANS PLACE

Starters

Ox Tongue

Peppered ox tongue, pickled vegetable salad, mustard and watercress

Scallops

Seared scallops, coriander puree, mango chilli salsa

Gravadlax

Home cured salmon, beetroot gel, apple and horseradish cream

Chicken Liver

Chicken liver parfait, plum puree, walnut bread

Soup

Pancetta, potato and parsley soup, black pudding and cheddar toasties

Vegetarian Starters

Goat's Cheese

Goat's cheese mousse, pickled roots, beetroot soda bread

Carrots

Salt baked baby carrot, crispy quail's egg, truffle emulsion

Falafel (Vg)

Chickpea falafel, cucumber mint salad and lemon gel

(Vg) - Vegan

Two Courses including Coffee & Petit Fours | £32

Three Courses including Coffee & Petit Fours | £38

Full allergen information is available. Should you have any food allergies or special dietary requirements please inform your waiter

All prices are inclusive of VAT at the current rate

Food may contain traces of nuts & alcohol

Main Courses

Venison

Spiced loin of venison, salt baked celeriac, honey soured beetroot, cavolo nero and Madeira jus
(£3 Supplement)

Partridge

Whole roasted partridge, brown bread puree, roasted swede and kohlrabi, game cottage pie

Pork

Sage crusted pork fillet, roasted pear, blue cheese, pickled walnuts and raisin couscous

Lamb

Pink roasted lamb rump, steamed lamb pudding and devilled kidneys,
garlic and rosemary potato puree, glazed carrots and wilted spinach

Hake

Pan fried hake, cabbage and bacon, herb gnocchi, squash puree and crab dressing

Catch of the Day

Today's freshly prepared fish, please ask your waiter for details

Vegetarian Main Courses

Tomato

Warm heirloom tomato salad, ricotta and walnut toast

Aubergine

Marinated aubergine steak, cherry on vine tomatoes grilled mushroom,
Tempura shallot rings and pumpkin seed butter

Curry (Vg)

Sweet potato, spinach and chickpea curry, fennel seed flatbread,
coriander rice and mango pickle

Side Dishes | £3.50

Wilted spinach

Panache of summer vegetables

Asparagus spears

(Vg) - Vegan

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Desserts

Apple Custard

Apple and custard mousse, oat streusel and toffee apple

Chocolate

Dark chocolate fondant, banana ice cream and glazed banana

Orange

Buttermilk Pannacotta, orange and basil salad, brown sugar meringue, orange sorbet

Plum

Glazed vanilla rice conde, poached plum

Selection of Local British Cheeses

Served with Catalan quince jelly and fine biscuits

Vegan Desserts

Vegan dessert of the day (Vg)

Sorbet of the day (Vg)

(Vg) - Vegan

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