the dining room
AT DEANS PLACE

Starters

Wood Pigeon
Pink Roasted Pigeon Breast, Kimchi, Date Puree, Soy and Mirin reduction

Scallops
Pan Fried Scallops, Miso, Fennel, Pomegranate, Nasturtium Leaves
(£2.50 Supplement)

Herring
Smoked Kipper Pate, Pressed Tomato, Herb Croute

Chicken
Earl Grey Smoked Chicken Breast, Nicoise Salad

Pork
Glazed Pig Cheeks, Salt Baked Celeriac, Burnt Apple Puree, Red Vein Sorrell

Vegetarian Starters

Miso Broth
Miso broth with cabbage, mushroom, tofu and beansprout finished with coriander and mint leaves

Asparagus
Chargrilled asparagus, almond soya puree, lemon gel, finished with balsamic glaze

Falafel (Vg)
Falafel with cucumber and mind salad, red pepper and butterbean houmous

(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

Beef
Fillet of Beef, Ox Tongue, Truffle Rosti, English Asparagus, Tobacco Onions, Madeira Jus
(£6.00 Supplement)

Lamb
Pink Roasted lamb rump, Black Olive Potato`s, Ratatouille, Kale, Tomato Jus

Rabbit
Stuffed Loin of Rabbit, Confit Leg, Herb Gnocchi, Purple Sprouting Broccoli, Squash Puree,
Broad Bean and Pancetta Fricassee

Guinea Fowl
Pan Fried Breast of Guinea Fowl, Chargrilled Gem Hearts, Caramelized Shallot,
Black Pudding Croquettes, Tarragon Sauce

Seabass
Seared Fillet of Seabass, Chorizo & Butter Bean Ragout, Wilted Spinach, Crab Pierogies, Lebneh

Vegetarian Main Courses

Tagine
Vegetable tagine with coriander and mint couscous, pumpkin seed flat bread

Halloumi
Deep fried halloumi in buttermilk, roasted curried cauliflower quinoa, finished with
cherry tomato compote

Moussaka (Vg)
Homemade Greek moussaka, with village style cucumber salad
(Contains Soya)

Side Dishes | £3.50

Wilted spinach
Panache of summer vegetables
Asparagus spears

(Vg) - Vegan

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Desserts

“Lemon Meringue”
Muscovado Curd, Sablee, Yoghurt Sorbet, Coriander

Chocolate
Chilled 70% Chocolate Fondant, Salted Caramel Centre, Crème Fraiche Ice Cream, Popcorn

Rhubarb
Sherry Trifle “Slice”, Brioche Doughnut, Rhubarb Sorbet

Pina Colada
Coconut Sorbet, Roasted Pineapple, Gingerbread, Cashew

Selection of Local British Cheeses

Served with Catalan quince jelly and fine biscuit

Vegan Desserts

Vegan dessert of the day (Vg)

Sorbet of the day (Vg)

(Vg) - Vegan

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