



Dinner Menu

TO START

Soup of the Day (v)

SOURDOUGH BREAD

Breast of Mallard (gf)

STEM GINGER GRANOLA, SOUS
VIDE RHUBARB, DUCK JUS

Lemon Cured Loch Duart
Salmon

ARTICHOKE, BEETROOT TUILLE,
LIME GEL

Confit Swede (v)

FILO PASTRY, LEMON CURED
EGG YOLK, PICKLED RADISH,
WATERMELON

TO FOLLOW

Roasted Breast of Chicken (gf)

CORNBREAD, CHARRED CORN,
PANCETTA, MAPLE SYRUP,
CHICKEN JUS

Pan-roasted Fillet of Seabass

ALIGOT, CRISPY CAPERS,
FENNEL JAM, PRESERVED LEMON

Crispy Pork Belly (gf)

SWEET POTATO, CHORIZO,
BROADBEANS, ALMOND
MAYONNAISE, GARLIC ROUILLE

Herb & Ricotta Gnocchi (v)

RATATOUILLE, BELL DROP
PEPPER, HERB SAUCE

TO FINISH

Garden Rhubarb Eton Mess (v, gf)

ELDERFLOWER CREAM,
SOUS VIDE RHUBARB,
ELDERFLOWER SORBET

Key Lime Pie

LIME MERINGUE,
CLOTTED CREAM ICE CREAM

Chocolate Espuma (v, gf)

PASSION FRUIT, CHOCOLATE &
CHILLI ICE CREAM

A Selection of Artisan Cheeses
(£7.50 supplement)

OATCAKES, LOCAL HONEYCOMB,
WALNUTS

COFFEE & PETIT FOURS £7.50

£50 - 2 courses

£60 - 3 courses

Please be aware that our dishes may contain traces of allergens.
Please let us know if you have any food allergies or special dietary requests.

Service is not included. Gratuities are at your discretion and shared equally among the Douneside team.
Thank you.