

THE
DUNBAR

DINNER
MENU



Snacks, Small Plates & Sharing

Chilli rice crackers VE GF	£5	Gochujang Cauliflower VE	£8
		Chilli, shallot seeds	
Hand cooked sea salt vegetable crisps VE GF	£5	Salt & Pepper Squid	£9
		Lime caper mayonnaise	
Marinated olives VE GF	£6	Cured Meat Platter	£20
		Honey roast ham, prosciutto, chorizo, piccalilli, cornichon, balsamic onions, focaccia	
Smokehouse mixed nuts VE GF	£6		
Sesame houmous & crispbread VE	£7		

Starters & Salads

Crusty Artisan Bread V	£5	Chicken Liver Mousse	£10
		Port gel, onion marmalade, brioche toast	
Soup Of The Day VE	£9	Oak Smoked Salmon & Prawn Cocktail GF	£12
		Peach, Avruga caviar, bloody Mary shot	
Wild Mushroom Risotto VE GF	£11	Lensbury Cobb Salad	£15
		Gem lettuce, chicken, bacon, egg, tomato, Stilton cheese, avocado, dressing	

Artisan Pizzas & Gourmet Burgers

Margherita V	£12	Wagyu Beef	£20
		Braised brisket, caramelised onion, gem lettuce, tomato, pickles, cheddar	
Pepperoni	£14	Buttermilk Chicken Satay Burger	£19
		Jalapenos, onion jam, gem lettuce, tomato, pickles, brie	
Gusto Prosciutto	£15		
		Tomato, mozzarella, prosciutto, rocket leaves, parmesan	

Vegan option available

V Vegetarian | VE Vegan | GF Gluten Free

Allergies: Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink.

A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.

Mains

Pumpkin & Sage Tortellini VE	£16	Classic Beer Battered Cod & Chips	£20
		Pea puree, caper mayonnaise, lemon	
Butter Chicken GF	£20	Pork Ribeye from Dingley Dell	£20
		Colcannon potatoes, rainbow chard, orchard apple compote, Sauce Robert	
Cider Braised Venison Pie	£20	35 Day Dry-Aged Ribeye Steak 10 Oz GF	£35
		Choice of sauces: Creamy peppercorn • Classic béarnaise sauce	

Sides

Rosemary skin on fries VE GF **£5**

Seasonal greens, almond flakes VE GF **£5**

Seasonal leafy salad, aged balsamic VE GF **£5**

Maple burnt carrots, pumpkin seeds VE GF **£5**

Truffle parmesan fries V GF **£6**

Desserts

Clementine Crème Brûlée V **£8**
Redcurrant shortbread

Pear & Blackberry Crumble Tart V **£9**
Cinnamon custard

Sticky Toffee Pudding V **£9**
Butterscotch sauce, Cornish vanilla ice cream, Lensbury honeycomb

British Farmhouse Cheese Selection V **£12**
Quince jelly, fruit chutney, gala grapes, crispbread