

# The Don à la carte

## Starters

Spiced parsnip and apple soup with parsnip crisps  
£7

Heritage tri coloured beetroot, pomegranate seeds, whipped chickpeas and sesame seed crunch  
£9.5

Baked hand dived Scottish scallops with seaweed butter, Pierre Koffman potatoes and crispy parsley crumb  
£16

Cornish white crab meat, lime and chilli crushed avocado, sun dried cherry tomato and brown crab Marie rose sauce  
£16

Potted smoked and poached salmon with capers and lemon, dill pickled cucumber and shellfish dressing  
£12.5

Warm salad of English red leg partridge, caramelized quince, watercress, pickled vegetables and hazelnut dressing  
£14

Terrine of Aylesbury duck, pork and foie gras with hazelnuts and apricots, Cumberland dressing and duck fat brioche  
£11

Ginger-marinated Pumpkin and toasted Buckwheat salad with rosemary goats cheese and slow-roasted black garlic dressing  
£9

### **Book your Christmas party at the Don**

Get ahead this year and book to celebrate with us in the heart of the City.

We've been serving Christmas fare for nearly twenty years.

Our Christmas set menus starts from £29 at the Bistro and £37.5 in the Restaurant.

Have you seen our private dining rooms?  
We still have limited availability in our private rooms in December.

Get in touch with our experienced events team.

[privatedining@thedonrestaurant.co.uk](mailto:privatedining@thedonrestaurant.co.uk)

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## Mains

Risotto of Sharpen Park spelt, cep and celeriac with  
roasted chestnuts and Parmesan crisps  
£16

Pan fried sea trout with steamed palourde clams,  
tomato and tarragon braised butterbeans  
£22

Fillet of Halibut with a Parmesan crust, roasted cauliflower croquette,  
sherry vinegar jus gras  
£26

Cornish baby monkfish tail, olive oil crushed potatoes,  
roasted artichoke and sauce vierge  
£29

Roasted breast of Corn-fed Chicken with a ragout of farfalle,  
sweetcorn, leek and confit chicken leg  
£21

Rump of Cole valley lamb, pastilla of brasied lamb shoulder,  
soused Savoy cabbage, Heritage carrots and rosemary jus  
£28.5

Roasted haunch of Bodmin Moor venison, quince puree, smoked  
bacon lardons and sprout tops, roasted parsnips  
£30

8oz pure Angus beef fillet with triple cooked fries and  
Béarnaise or green peppercorn sauce  
£35

## Side dishes

All sides £4 each

Tender-stem broccoli	Triple cooked fries
Steamed Spinach leaf	Creamed potato
French beans	New potatoes
Rocket and parmesan salad	Mixed leaf salad

Prices include VAT. An optional service charge of 12.5% will be added.  
Food and allergies intolerance - before ordering please speak to our staff about your requirements.