

FOOD + LIQUOR

DINNER AT DANESBURY HOUSE

APPETIZERS

Gordal Spanish Olives VE	3.5
House Focaccia	4.9
Worcestershire Butter	
Taramasalata	6.0
Prawn Crackers	

SMALL PLATES

Padron Peppers VE	8.9
Bergamot Salt	
Burrata V	8.9
Blood Orange, Basil, Fennel + Shallot Salad	
Smoked Mackerel Pate	8.9
Pickles + Toasted Focaccia	
Chilled Asparagus VE	8.5
Asparagus Salad, Broad Beans, Lemon, Mint + Hazelnut	
Buttermilk Fried Cod Cheeks	8.9
Curry Leaf Aioli + Daikon	
Fried Chicken	8.5
Chilli + Fish Sauce Fried Chicken	
Lamb Crumpet	8.0
Slow Cooked Lamb, Harissa Aioli, Pickles + Pomegranate	
Octopus + Chorizo Kebab	8.5
Rhubarb Ketchup	

SHELLFISH

Oysters	3.0
Maldon	
ADD HOT CHORIZO	5.0
Cornish Dressed Crab	16.5
Harrisa Aioli + Preserved Lemon	
Lobster Roll	10.9
Yuzu Marie Rose + Crispy Shallots	
Fowey Mussels	19.5
Nduja, Cider + Leek or Moules Mariniere, Fries	

Seafood Platter	49.0
Langoustines, Red King Prawns, Oysters, Piri Piri Mussels, Smoked Mackerel Pate, Harrisa Aioli + Preserved Lemon Crab	

MAINS

Beer Battered Hake	18.5
Beef Dripping Chips, Minted Peas, Tartar + Curry Sauce	
Crispy Duck Leg	21.9
Jersey Royals, Watercress + Blood Orange Salad + Sesame Dressing	
Prawn Smash Burger	19.5
Wild Garlic + Ginger Aioli, Asian Slaw, Fries	
Miso Roasted Cauliflower VE	17.0
Braised Lentils, Spiced Golden Raisin + Pine Nut Dressing	
Loch Duart Salmon	26.0
Risotto of Mussels, Prawns, Saffron, Paprika + San Marzano Tomatoes	

JOSPER GRILL

Wood Fired Chicken	24.0
Orecchiette Pasta, Morel Mushrooms, Wild Garlic + Parmesan	
BBQ Aubergine VE	21.9
Harissa Spiced Chickpeas, Pomegranate, Ginger + Coriander Salad	
Salt Aged Sirloin	35.0
Beef Dripping Chips, Wild Garlic Butter or Peppercorn Sauce	
Boston Rib FOR TWO	79.0
Beef Dripping Chips, Wild Garlic Butter or Peppercorn Sauce	
Piri Piri Monkfish FOR TWO	56.0
Soft Tortillas, Pico de Gallo, Pickles + Wood Fired Potatoes	

E*TRAS

Mac n' Cheese	7.0
Braised Beef Shin + Raclette	
Grilled Asparagus VE	7.0
Romesco Sauce	
Gunpowder Potatoes VE	5.5
Spring Onion, Chilli + Coriander	
Chargrilled Hispi Cabbage VE	5.5
Smoked Garlic, Lemon + Olive Oil	
Truffle Green Bean Salad VE	6.5
Truffle Dressing, Orange + Hazelnuts	
Spring Leaf Herb Salad VE	5.5
Beef Dripping Chips	5.0
Skin on Fries	4.9

MARKET FISH

SEA BREAM	21.5
HALIBUT	28.0
WHOLE LEMON SOLE	34.0

Served with Crushed Potatoes & choice of Salsa Verde • Wild Garlic Butter Tartar • Peppercorn Sauce • Pico de Gallo

Some of our food and drinks contain allergens. Please speak to your server for more information. Our allergy matrix is available on request.

Please Note: There is risk associated with the consumption of raw seafood & shellfish and it may increase your risk of foodborne illness.

Service is included on tables of 6 or more guests.

VEGETARIAN - **V** VEGAN - **VE**

WHAT'S ON AT FOOD + LIQUOR

EVERY TUESDAY

TACO TUESDAY

3 TACOS + SPICED FRIES FOR £15.0
£6.0 MARGARITAS • £4.0 PACIFICO

TUES-FRI

OYSTER DEAL

5 OYSTERS + A DRINK FOR £10.0

SUNDAY

SUNDAY ROAST

AVAILABLE 12-5PM

