

FOOD + LIQUOR

DAYTIME AT DANESBURY HOUSE

SMALL PL*TES

Padron Peppers VE	7.5
Bergamot Salt	
Burrata V	8.9
Chargrilled Peaches, Basil, Pistachio Pesto	
Smoked Mackerel Pate	8.9
Pickles + Toasted Focaccia	
Gazpacho Andaluz VE	7.5
Piquillo Peppers, Cucumber, Garlic + Olive Oil	
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	
Isle of Wight Tomatoes VE	8.5
Baby Artichokes, Shallots, Strawberry Vinaigrette	

E*TRAS

Mac n' Cheese	7.0
Braised Beef Shin + Raclette	
Grilled Baby Artichokes VE	6.5
Romesco Sauce	
Gunpowder Potatoes V	5.5
Spring Onion, Chilli + Coriander	
Runner Beans VE	5.5
Shallots, 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

SHELLFISH

Oysters	3.0
Maldon	
ADD HOT CHORIZO	5.0
Cornish Dressed Crab	16.5
Harissa Aioli + Preserved Lemon	
Lobster Roll	16.0
Yuzu Marie Rose, Crispy Shallots	
Native Cornish Lobster	HALF 30.0 WHOLE 60.0
Cafe de Paris Butter, Fries, Watercress + Shallot Salad	

SEAFOOD PLATTER

Langoustines, Red King Prawns, Oysters, Piri Piri Mussels, Smoked Mackerel Pate, Harissa Aioli + Preserved Lemon Crab

FOR ONE	25.0
TO SHARE BETWEEN 2	49.0

JOSPER GRILL

Chicken Shawarma	19.5
Flatbread, Pickles, Pomegranate, Tzatziki	
BBQ Aubergine VE	21.9
Harissa Spiced Chickpeas, Pomegranate, Ginger + Coriander Salad	
Salt Aged Sirloin	35.0
Beef Dripping Chips, Cafe de Paris Butter or Chimichurri	
Boston Rib FOR TWO	79.0
Beef Dripping Chips, Cafe de Paris Butter or Chimichurri	
Piri Piri Monkfish FOR TWO	56.0
Soft Tortillas, Pico de Gallo, Pickles + Wood Fired Potatoes	
Market Fish	
Served with Crushed Potatoes & choice of Salsa Verde • Cafe de Paris Butter • Tartar Chimichurri • Pico de Gallo	

SEA BREAM	21.5
HALIBUT	28.0
WHOLE LEMON SOLE	34.0

M*INS

Beer Battered Hake	18.5
Beef Dripping Chips, Minted Peas, Tartar + Curry Sauce	
Crispy Duck Leg	21.9
Jersey Royals, Watercress + Orange Salad + Sesame Dressing	
Prawn Smash Burger	19.5
Garlic + Ginger Aioli, Asian Slaw, Fries	
Roscoff Onion Tart VE	18.0
Salt Baked Beetroots, Fennel, Watercress + Hazelnut Salad	
Loch Duart Salmon	26.0
Risotto of Mussels, Prawns, Saffron, Paprika + San Marzano Tomatoes	

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.

VEGETARIAN - V VEGAN - VE

LUNCHTIME SET MENU AT FOOD + LIQUOR

STARTERS

Lamb Crumpet	
Slow Cooked Lamb, Harissa Aioli, Pickles + Pomegranate	
Smoked Mackerel Pate	
Pickles + Toasted Focaccia	
Gazpacho Andaluz VE	
Piquillo Peppers, Cucumber, Garlic + Olive Oil	
Cod Cheeks	
Buttermilk Fried Cod Cheeks, Curry Leaf Aioli + Daikon	

MAINS

BBQ Aubergine VE	
Harissa Spiced Chickpeas, Pomegranate, Ginger + Coriander Salad	
Chicken Shawarma	
Flatbread, Pickles, Pomegranate, Tzatziki	
Seafood Risotto	
Paprika, Red Pepper, Tomatoes + Spinach	
Grilled Sea Bream	
Crushed Potatoes + Salsa Verde + Runner Beans	

2 COURSES FOR £18.95 • WED-FRI 12-6PM

