

DOME

DINING

Dome Dining experience menu

Starters

Lamb, lentil & pea samosa

cucumber & mint raita, chickpea salad

Wild mushroom & red onion filo tartlet

chestnut mushroom purée,
truffle mascarpone, chives

V GF*

Sweet potato & thyme soup

crème fraîche, artisan bread roll

VE* GF*

Salt & pepper calamari

crispy noodles, sweet chilli sauce,
spring onions

Mains

Barbecue chicken

hasselback potatoes, tenderstem, chilli
& lime corn, barbecue gravy

GF*

Luxury fish pie

salmon, hake, smoked haddock & king
prawns, leeks, peas, cheddar & chive
potato gratin, tenderstem, green beans

Wild mushroom risotto

king oyster mushroom, truffle, rocket

VE GF*

add: picanha steak £6.⁰⁰ **GF***

add: chicken £4.⁵⁰ **GF***

Slow cooked beef

creamed potato, ale & redcurrant
gravy, seasonal vegetables

Desserts

Carrot cake

white chocolate panache, Cointreau
infused raisins, stem ginger,
cream cheese ice-cream

Spiced pineapple tarte tatin

coconut ice-cream

VE* GF*

Vanilla custard panna cotta

blackberry compôte,
toasted almonds

GF*

Lemon tart

lemon zest Chantilly cream,
raspberry coulis

Allergens

Please advise us about any allergens or special dietary requirements

V VEGETARIAN VE VEGAN VE* VEGAN ALTERNATIVE AVAILABLE
GF GLUTEN FREE GF* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where nuts, peanuts, gluten, sesame, milk, egg, soya,
celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used

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