

WHILE YOU WAIT & SHARING BOARDS

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| Gordal Olives VE · GF · DF                                                                                              | 5  |
| Focaccia & Sourdough Bread Board DF*                                                                                    | 8  |
| Yorkshire rapeseed oil & balsamic                                                                                       |    |
| The Dome Board GF* · DF*                                                                                                | 18 |
| Antipasti, olives, focaccia, bresaola, confit onion chutney, sundried tomatoes, chorizo jam, cornichons & balsamic oil  |    |
| The Dome Veggie VE* · GF*                                                                                               | 16 |
| Olives, focaccia, beetroot hummus, sundried tomatoes, artichoke hearts, confit onion chutney, cornichons & balsamic oil |    |

SMALL PLATES & STARTERS

|                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| Spiced Beetroot Hummus GF* · DF*                                                        | 9    |
| Toasted flatbread, chive oil & pumpkin seeds                                            |      |
| Goats Cheese Croquettes V · GF                                                          | 9    |
| Pea, mint, chive, fig chutney, watercress                                               |      |
| Spiced Aubergine Moutabel V · GF                                                        | 9    |
| Smoked aubergine, Greek yoghurt, spices, toasted flatbread, pomegranate seeds & pickles |      |
| Steamed Mussels GF* · DF*                                                               | 10   |
| Cider, smoked bacon, crème fraîche, chives, warm sourdough                              |      |
| Chicken Liver Parfait GF*                                                               | 9.5  |
| Focaccia croutes, pork crisps & molasses                                                |      |
| Salmon Fishcake GF                                                                      | 10   |
| Parsley sauce, chorizo jam & watercress                                                 |      |
| Crispy Soft-Shell Crab GF · DF                                                          | 12   |
| Chilled salad of carrot, red peppers, onion, coriander, papaya & rice noodles           |      |
| King Scallop GF                                                                         | 12.5 |
| Artichoke & celeriac purée, shaved Granny Smith, watercress                             |      |
| Sautéed Wild Mushrooms DF*                                                              | 9.5  |
| Stuffed portobello mushroom, smoked bacon crème fraîche & brioche crumb                 |      |
| Flat Iron Steak GF · DF                                                                 | 11   |
| Gremolata & watercress                                                                  |      |
| 'Pig' in Blankets GF · DF                                                               | 8.5  |
| Cumberland sausage wrapped in smoked bacon, honey & mustard dressing                    |      |

SALADS

|                                                               |      |
|---------------------------------------------------------------|------|
| Chicken Caesar GF*                                            | 18   |
| Chicken, baby gem, anchovies, Parmesan & croutons             |      |
| Dome Classic VE · GF*                                         | 15.5 |
| Artichoke, sundried tomatoes, shallots, watercress & croutons |      |

MAINS

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| 8oz Sirloin Steak GF* · DF*                                                                      | 34 |
| Roasted vine tomatoes, wild garlic butter mushrooms, watercress, salted fries & peppercorn sauce |    |
| Trofiette Pasta V · VE*                                                                          | 18 |
| Artichoke & celeriac sauce, roasted celeriac, spinach, sautéed wild mushrooms, Parmesan          |    |

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Fish of the Day GF                                              | 23 |
| Romesco, fondant potato, sprouting broccoli, spinach & Parmesan |    |

|                                                                                                                                  |      |
|----------------------------------------------------------------------------------------------------------------------------------|------|
| Butternut & Thyme Risotto V · VE* · GF · DF*                                                                                     | 19   |
| Roasted butternut squash, crispy sage, Parmesan & truffle oil                                                                    |      |
| Crispy Soft-Shell Crab GF · DF                                                                                                   | 24   |
| Chilled salad of carrot, red peppers, onion, coriander, papaya & rice noodles                                                    |      |
| Steamed Mussels GF* · DF*                                                                                                        | 20   |
| Cider, smoked bacon, crème fraîche, chives, warm sourdough                                                                       |      |
| Confit Duck GF                                                                                                                   | 32   |
| Confit duck leg, braised red cabbage, fondant potato, redcurrant jus, cavolo nero                                                |      |
| Beef Burger GF* · DF*                                                                                                            | 19.5 |
| Monterey Jack, confit onion chutney, baby gem, tomato, toasted brioche bun, gherkin, salted fries & winter 'slaw                 |      |
| Korean Chicken Burger GF* · DF*                                                                                                  | 18.5 |
| Crumbed chicken breast in a honey, coconut & gochujang glaze, tomato, baby gem, toasted brioche bun, salted fries & winter 'slaw |      |
| Add smoked streaky bacon to any burger                                                                                           | 1.5  |

SIDES

|                                        |     |
|----------------------------------------|-----|
| Patatas Bravas romesco & aioli         | 6.5 |
| Chive Mash                             | 6   |
| Salted Skin-on Fries                   | 5   |
| Truffle & Parmesan Fries               | 6.5 |
| Caesar Salad                           | 8   |
| Dome Classic Salad small               | 8   |
| Tenderstem Broccoli wild garlic butter | 6.5 |
| Buttered Seasonal Vegetables           | 5   |

V vegetarian · VE vegan · GF gluten free · DF dairy free · \* available on request

Please speak to our team about allergies or dietary requirements. Full allergen information is available on request.

A discretionary service charge of 10% will be added to your bill. All prices include VAT.