

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	10
Pea, mint, chive, fig chutney, watercress	
Confit Heirloom Tomato Salad GF	10
Goats' curd, pine nuts & gremolata	
Steamed Mussels GF* · DF*	8.5
Cider, smoked bacon, crème fraîche, chives, warm sourdough	
Chicken Liver Parfait GF*	9.5
Focaccia croutes, pork crisps & molasses	
Smoked Trout Fishcake GF	10
Parsley sauce	
Crispy Soft-Shell Crab GF · DF	12
Chilled salad of carrot, red peppers, onion, coriander, papaya & rice noodles	
Coquilles St Jacques GF per shell	10.5
Wensleydale crumb & garlic butter	
Sautéed Wild Mushrooms DF*	9.5
Stuffed portobello mushroom, smoked bacon crème fraîche & brioche crumb	
Flat Iron Steak GF · DF	10
Gremolata & watercress	
Chorizo in Red Wine	8.5
Garlic & saffron aioli	

SALADS

Chicken Caesar GF*	18
Chicken, baby gem, anchovies, Parmesan & croutons	
Dome Classic VE · GF*	15.5
Artichoke, sundried tomatoes, shallots, watercress & croutons	
Add chicken	6
Add flat iron steak	7.5
Add goats' curd	6
Add fish of the day	11

MAINS

Rigatoni V · VE*	16
Romesco sauce, olives, spinach, courgettes & sundried tomatoes	
Fish of the Day GF	23
Samphire, beurre noisette, sundried tomatoes, mussels & new potatoes	
Wild Mushroom Risotto GF	19
Mascarpone, Parmesan & truffle oil	
Coquilles St Jacques GF 3 shells	31
Wensleydale crumb, garlic butter, fries & salad	

YORKSHIRE ROASTS

Roast Beef GF*	23
Oven-roasted beef, served pink	
Pork Loin GF*	23
Oven-roasted pork with crackling & stuffing	
Roasted Chicken Supreme GF*	22
Oven-roasted chicken supreme	
Beetroot Wellington VE	18
Roasted beetroot in puff pastry	
All our roasts are served with roast potatoes, mashed potato, Yorkshire pudding, seasonal vegetables & cauliflower cheese	

SIDES

Patatas Bravas romesco & aioli	6.5
Sweet & Sour Pickled Onion Rings	6
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.