Food

While you wait

Nocellara olives 3.75

Padron peppers 3.95

Smoked almonds 3.75

Tortano bread 3.95
Olive oil & balsamic

Flatbreads & sharing boards

All flatbreads are available gluten free, ask about our flatbread specials.

Crispy duck 11.95
Cucumber, spring onion, sesame & hoisin

Napoli 9.95
Sun-dried tomato, pesto, mozzarella & Parmesan

Summer squash 10.95
Mushroom, gruyere & pine nuts

Charcuterie board 13.95
Salami, chorizo & prosciutto

Mezze board 15.95
Fregola salad, hummus, baba ghanoush, harissa, pickled chillies & olives

Steaks

Our signature steaks are locally sourced, hand-cut, matured for at least 21 days and chargrilled to perfection for a succulent, smoky flavour.

10oz rib-eye 19.95
Chips & watercress

8oz sirloin 16.95
Chips & watercress

ADD peppercorn, Béarnaise or blue cheese sauce 2.95

Sweet sips

Fancy a liquid dessert? These gorgeous pudding cocktails are the perfect after dinner sip.

Espresso martini 7.95
Ketel One vodka, Kahlua coffee liqueur, espresso & sugar

Crème brûlée martini 7.95
Bulleit bourbon, Golden Falernum, homemade vanilla syrup, cream & egg

Choc brownie martini 7.95
Ketel One vodka, crème de cacao, hazelnut milk, brownie syrup & chocolate bitters

After eight martini 7.95
Ketel One vodka, Briottet crème de menthe, Cadbury's drinking chocolate & mint

To start or to share

Chicken wings 6.95
Maple, ale & chilli glaze

Prawn lollipops 7.95
Sweet chilli & soy

Salt & Szechuan pepper squid 7.25
Lemon mayonnaise

Avocado hummus 7.95
Toasted gluten-free flatbread, dukkah & pomegranate

Smoked trout 6.50
Thai 'nuoc cham' dressing

Chorizo Scotch egg 6.95
Smoked paprika mayonnaise

Ricotta bruschetta 7.50
Lemon, basil & honey

Crab bruschetta 7.95
Brown & white crab meat with lemon

Burgers & sandwiches

All of our burgers & sandwiches are available skinny or gluten free & are served with chips

Cheeseburger 11.95
7oz British beef, cheddar, lettuce, tomato & mayonnaise

Buttermilk chicken burger 11.95
Chipotle mayonnaise

Halloumi burger 11.50
Hummus, red pepper & flat mushroom

Wagyu burger 16.95
Blue cheese & tomato chutney

Bacon & blue cheese burger 13.75
Stilton, lettuce & tomato

Sirloin steak sandwich 13.75
Horseradish, mayonnaise & truffle oil dressing

Chicken BLT 11.75
Grilled chicken, bacon, lettuce, tomato & mayonnaise

D&M burger 14.95
7oz British beef, smoked bacon & Applewood cheese in a beetroot brioche bun

Fish finger sandwich 10.50
Tartare sauce

Flat mushroom burger 11.50
Smoked vegan mozzarella, tomato & beetroot hummus

Add bacon 1.50

Upgrade to blue cheese 1.00

Add fried egg 1.50

Add 7oz beef patty 4.95

UPGRADE your fries 1.00

Mains

Beer-battered haddock & chips 11.95
Tartare sauce

Grilled poussin 12.95
Gremolata & watercress

Sugar-brined salmon 12.95
Radish, cucumber & pea shoot salad

Roast cauliflower & pesto fettuccine 10.95
Raisins, spinach & lemon

Fish pie 10.50
Cheddar potato crust

Pearl barley risotto 11.50
Watercress, asparagus & vegan Pecorino

Roast lamb rump 13.95
Mash, samphire, cherry tomato, shallot & currant salsa

Sea bass 13.95
Wilted greens & beurre blanc

Linguini vongole 11.95
Clams, garlic & thyme

Bangers & mash 10.50
Red onion gravy

Puds

Crème brûlée 5.95

Chocolate brownie 5.95
Vanilla ice cream

Toffee-roasted pineapple 5.95
Passion fruit sorbet

Dark chocolate torte 5.95
Raspberry sorbet

Salted caramel plum sundae 7.95

Afternoon tea

Freshly baked scone with clotted cream & jam or toasted crumpets with butter & preserves. Includes a choice of teas, coffees or infusions.

Gluten-free scones available.

6.95

Speak to a member of our lovely team to book your full D&M afternoon tea experience

16.95

Salads

Roast cauliflower 10.45
Seeds, olives, broad beans, peas & olive tapenade

Fregola 10.45
Asparagus, shiitake mushrooms & walnuts

Cherry 10.45
Cherry tomatoes, orange, fennel, macadamia nuts & coriander

Baby beetroot 10.45
Broad beans, goat's curd & hazelnuts

Kohlrabi 10.45
Watermelon, tofu, mangetout & candied walnuts

Crispy duck 10.95
Beansprouts, cucumber, wonton, peanuts & hoisin

Hot smoked salmon 11.95
Watercress, soft boiled egg, garlic croutons & lemon dressing

ADD chicken or halloumi 2.50

ADD prawns, crispy duck or hot smoked salmon 3.50

Famous fries

Sweet potato fries 4.50

Chips 3.25

Louisiana fries 4.50
Cajun spice

Cowboy fries 4.50
Honey, chilli & garlic

Roman fries 4.50
Parmesan, truffle & rosemary

Trio of fries 10.95
Cowboy, Louisiana & Roman

Sides

Onion rings 3.25

Tenderstem broccoli 4.50

Mac & cheese 5.45

Roast cauliflower 4.95
Sundried tomato & seeds

Summer squash 5.45
Greek yoghurt & pomegranate

Buttered spinach 4.50

New potatoes 3.50
Minted butter

Rocket salad with Parmesan 3.95

D&M recommends

Vegetarian Vegan

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

Wine

Ask a member of our lovely team if you would like to try a splash of any of our wines.

Rosé

	175ml	250ml	Bottle	Magnum
La Brouette Rose, Plaimont, 2015 Cabernet Sauvignon | IGP Cotes de Gascogne, France	5.75	7.70	19.95	
Pinot Grigio Rose, Montevento Veneto, Italy A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.	6.30	8.30	23.95	
Domaine Montrose, Rosé, 2016 Grenache/Syrah | IGP Côtes de Thongue	6.95	9.00	26.50	55.00
Source Gabriel Rose, 2016 Grenache | Côtes de Provence, France	7.70	9.95	29.50	
Merlot Rose Eradus, 2014 Gisborne, New Zealand	9.60	11.30	36.95	

White

	175ml	250ml	bottle
Discovery			
Pecorino, Poggio Anima Gabriel, 2016 Terre del Chieti IGT, Italy	6.75	8.75	25.50
Terre de Lumiere Viognier, 2016 Languedoc-Roussillon, France	6.85	8.85	25.95
Incantesimo Falanghina, 2016 Campania, Italy A vibrant wine with plenty of richness and elegant citrus fruit.	7.95	9.95	29.95
Le Faite Blanc, 2013 Petit/Gros Manseng | Gascony, France			45.95
Dry, crisp & refreshing			
Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.75	7.70	19.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	5.95	7.95	22.25
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle central, Chile Intense citrus aromas and soft tropical notes of pineapple and mango. Fresh with lively acidity and a long finish.	6.50	8.60	24.95
Picpoul de Pinet, 2016 Languedoc-Roussillon, France	6.95	9.00	26.95
Roero Arneis, Cascina Ghercina Piedmont, Italy			31.95
Rich, fuller bodied			
Mâcon Uchizy, 2016 Chardonnay | Burgundy, France Delicate, precise, with the Chardonnay fruit given full expression. This is easily one of the best value Mâcons in the market.	7.75	9.80	28.95
Pazo La Maza Albarino, 2016 Rias Baixas, Spain	7.95	9.95	29.95
Gavi di Gavi Antonio & Raimondo, 2016 Cortese | Piedmont, Italy	7.95	9.95	29.95
Chablis, Vincent Dampt, 2016 Chardonnay | Burgundy, France	9.60	11.30	36.95
Pouilly-Fuisse Domaine Dominique Cornin, 2016 Chardonnay | Burgundy, France			44.95
Aromatic, dry whites			
Ana Sauvignon, 2016 Marlborough, New Zealand Zesty and fresh with lemongrass, gooseberry flavours and refreshing citric acidity	7.95	9.95	29.95
Torrontes, Finca La Florencia, La Rioja, 2015 Mendoza, Argentina	8.50	10.95	30.95
Homer Riesling, 2015 Marlborough, New Zealand			31.50
Sancerre, Domaine de Nozay, 2016 Sauvignon Blanc | Loire Valley, France			36.95
Cloudy Bay, Sauvignon Blanc, 2017 Marlborough, New Zealand			56.95

D&M recommends Organic Biodynamic

All wines are subject to availability, some vintages may differ from those listed

Pennies! The digital charity box

Proudly supporting MAGGIE'S

We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).

Champagne & sparkling

	125ml	bottle
Prosecco Spumante Cecilia Beretta (NV) Giera | Veneto, Italy	6.50	29.50
Rosato Spumante Ceclia Beretta (NV) Giera & Raboso | Veneto, Italy	6.95	31.50
Chapel Down, Brut (NV) Chardonnay/Pinot Noir | Kent, England	7.95	37.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay/Pinot Noir | Epernay, France	8.95	42.95
Pommery, Brut Royal (NV) Chardonnay/Pinot Noir/Pinot Meunier | Reims, France	9.95	54.95
Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir | Reims, France	12.50	64.95
Bollinger, Special Cuvée, Brut (NV) Chardonnay/Pinot Noir | Ay, France		79.95
Laurent Perrier, Brut, Rosé (NV) Chardonnay/Pinot Noir | Tours-sur-marne, France		89.95
Pommery, Grand Cru, Vintage, 2006 Chardonnay / Pinot Noir | Reims, France		89.95
Ruinart, Blanc de Blanc (NV) Chardonnay | Reims, France		95.00
Dom Pérignon, Brut Pinot Noir, Chardonnay and Pinot Meunier | Epernay, France		175.00

Stairway to heaven

From the ancient variety Aligoté to the village wine of Pouilly-Fuissé to the hallowed vineyards of Meursault and Puligny Montrachet, we have chosen four Burgundian gems from four brilliant producers to delight and inspire you!

Bourgogne Aligoté, Joseph Drouhin, 2015 33.00

The words "finesse" and "elegance" describe Véronique Boss-Drouhin and the wines she makes. This ancient grape variety called Aligoté is no exception. Always fresh and aromatic with a lively, refreshing palate.

Pouilly-Fuissé, Tradition, Domaine des Vieilles Pierres, 2015 50.00
Chardonnay

Talented grower Jean-Jacques Litaud produces this opulent, rich and full-bodied wine. Aromas and flavours of tropical fruits, butter and acacia. Great clarity of flavour and a distinct mineral element that gives this wine a little edge and lift.

Meursault, Limozin, Château de Meursault, 2015 70.00
Chardonnay

A wonderful, historic Domaine famed for its most fabulous cellars. This elegant wine has a stony nose of pears and apricots. It is delicate and generous on the palate with a crisp mineral element. A wine of great balance and a delicate, long finish.

Puligny Montrachet, Les Referts, 1er Cru, Bachelet Monnot, 2015 100.00
Chardonnay

In January 2005, two budding young wine makers, brothers Marc and Alexandre Bachelet, set up this amazing Domaine. This delicious wine is absolutely singing with scented ripe fruit and floral notes, silky and seductive ripe nectarine and peach characteristics. Fruity, suave and elegant, this is a real charmer.

Red

	175ml	250ml	bottle
Light, fruity reds			
Fleur de Vigne, Barton & Guestier Grenache / Merlot | Vin de France	5.75	7.70	19.95
Merlot, St Esteve, 2017 Languedoc-Roussillon, France	5.75	7.70	19.95
Marques de La Musa Carinena, 2017 Tempranillo | Carinena, Spain	5.95	7.95	22.95
Pinot Noir Reserva Vina Mar 2015 Casablanca, Chile Purity and freshness are the keyword for this spicy Pinot Noir from Casablanca in Chile.			29.95
Fleurie Grand-Pre Domaine Lathuiliere Gravallon, 2016 Gamay | Beaujolais, France Pure and fresh, this Fleurie shows juicy cherry fruit combined with delicate but impressive structure.			35.95
Bourgogne, Rouge, Laforet, Joseph Drouhin, 2015 Pinot Noir | Burgundy, France			39.95
Medium bodied, juicy & supple			
Cabernet Sauvignon de Saissac, 2017 Languedoc-Roussillon, France	5.95	7.95	22.25
Carmenere, Casa Felipe, 2017 Valle Central, Chile	5.95	7.95	22.95
Cabernet Sauvignon Reserve Barton & Guestier, 2016 Vin de Pays, France	6.50	8.60	24.95
Malbec, Chamuyo, 2016 Mendoza, Argentina	6.95	9.00	26.95
Montepulciano, Roccastella, 2016 Abruzzo, Italy Lovely perfumed fruit and freshness as well as body, a combination that will always give pleasure.	7.50	9.50	27.95
Rioja, Altos de Baroja, 2015 Tempranillo | Rioja, Spain	7.75	9.80	28.95
Pencarrow, Pinot Noir, Martinborough, 2015 Martinborough, New Zealand	7.95	10.95	32.95
Chianti Classico Terre di Prenzano, 2015 Sangiovese | Tuscany, Italy			39.95
Full flavoured & intense reds			
Kirstenbosch Cabernet Sauvignon, 2015 Paarl, South Africa A rich, weighty palate, concentrated and layered in its extraction and structure.	7.50	9.50	27.95
Intipalka Syrah Vinas Queirolo, 2016 Ica valley, Peru	7.75	9.80	28.95
Malbec Ruca Malen, 2015 Mendoza, Argentina A premium example from a boutique winery of Argentina's signature Malbec grape.			36.95
Rioja Reserva Belezos, 2011 Tempranillo | Rioja, Spain	11.20	13.30	38.95
Discovery			
Syrah Elephant Hill, 2014 Hawkes Bay, New Zealand Seductive black fruit, cracked pepper and spice. An elegant, rather than powerful Syrah, more in common with the Northern Rhône than the New World.			49.95
Mercurey, Les Mauvarennes, Faiveley, 2015 Pinot Noir | Côtes de Nuits, France			49.95
Psi Bodegas y Vinedos Alnardo, 2015 Tempranillo | Ribero del Duero, Spain			59.95
Monthélie, Sur la Velle, 1er Cru, Eric de Suremain, 2001 Pinot Noir | Côtes d'Or, France			79.95