THE DØRE
BAR + GRILL

Christmas MENU

BOOK ONLINE AT
WWW.THEDORE.CO.UK/RESERVATIONS

V = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available. All dishes are prepared in an environment with a risk of cross-contamination from allergens. Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.

STARTER

Spiced pumpkin & sweet potato soup
Warm bread, maple croutons, toasted seeds,
chive oil, coconut milk (Ve) (Gfo)

Ham hock & pea terrine
Quail's egg, egg yolk cream, pea purée,
micro leaves, focaccia (Gfo)

Arancini
Spinach & ricotta arancini,
pesto, rocket, chive oil (v)

Whitebait
Classic crispy fried Whitebait, served with a homemade
tartar sauce and fresh lemon

Bang bang chicken
Pomegranate and Gochujang spiced sauce,
spring onions, fresh chilli, sesame seeds (Gf)

Crab & prawns
Devon handpicked white crab meat, king prawns, Bloody Mary
Marie rose sauce, gem lettuce, fennel crisp, avocado (Gfo)

MAIN

Seasonal Pie (Vegetarian option)
With chunky chips, garden peas and
beef dripping gravy (Vo)

Nut roast
With sweet potato and caramelised onion, maple carrots & parsnips,
sprouts, braised red cabbage, rosemary roasted potatoes, gravy (Veo)

The Dore Christmas dinner
Rosemary roasted turkey, honey glazed ham, pigs in blankets,
maple carrots & parsnips, sprouts, braised red cabbage,
beef fat roasted potatoes, beef dripping gravy (Gfo)

Cod fillet
Baked in a herb crumb, parmesan mash, tender stem broccoli,
caper and lemon Beurre Noisette sauce (Gfo)

Ox cheek
In a rich Bourguignon sauce with pearl onions, carrots, bacon & mushrooms
served with creamy mash and tenderstem broccoli

Sirloin Steak *
28 day aged grass-fed steak. Served with skinny-cut fries,
watercress and grilled vine tomatoes (Gfo)

DESSERT

Pecan pie
Raspberry sorbet, brandy and caramel mascarpone, brandy snap (V)

Christmas pudding
Brandy snap, brandy custard (Veo)

Chocolate Brownie
Chocolate gelato, chocolate crème anglaise, chocolate (Gfo)

Sticky toffee pudding
Dates, vanilla ice cream, toffee sauce (V)(Gf)

Cheese board *
Selection of cheeses, celery, candied walnuts, figs
tomato and lime chutney (V)(Gfo) (*)

Two courses - £24.95 | Three courses - £29.95 *£4 supplement