

À LA CARTE MENU

SERVED EVERY DAY FROM 12.00-15.00 & 17.30-22.00

Potato & rosemary sourdough, onion butter (V) 423kcal

4.80

STARTERS

Giant king prawns, garlic & chilli butter, aioli 235kcal

23.00

Carrot & coriander soup, crispy salsify, coriander oil (Vg) 73kcal

9.00

Fenel, chicory, orange & dill salad (Vg) 102kcal

12.50

Charred mackerel, cucumber, samphire & horseradish, preserved lemon 448kcal

18.00

Ox cheek croquette, celeriac, chicory, smoked paprika aioli 448kcal

14.00

Seared scallops, caramelised cauliflower, sweetcorn, smoked bacon, citric apples & pears 436kcal

21.00

Ham hock & partridge terrine, remoulade, toasted sourdough 750kcal

13.50

MAINS

Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce 713kcal

28.00

Seared halibut loin, squash, barley, wild mushroom, chicken & tarragon butter 592kcal

34.00

Ras el hanout tofu, braised lentils, pickled shallot & parsley, charred aubergine (Vg) 531kcal

19.50

Roasted chicken supreme, truffled mash potato, king oyster mushroom, beer braised onion 667kcal

28.00

Pan roasted cod, Jerusalem artichoke, brussels sprout & bacon 337kcal

29.00

Celeriac Wellington, wild mushroom, turnip, salsify, preserved cep cream (Vg) 488kcal

22.00

Marinated pork fillet, bbq peach, maitake mushroom, Tokyo turnip, smoked pork sauce 414kcal

27.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portobello mushroom, pickled shallot

35 Days dry aged 240g fillet 457kcal

44.00

42 Days dry aged 320g ribeye 985kcal

46.00

35 Days dry aged 280g sirloin (halal) 663kcal

38.00

FOR TWO

Whole native lobster, garlic butter, truffle & Parmesan fries 1994kcal

98.00

35 Days dry aged 990g porterhouse steak 1795kcal

100.00

Grilled venison haunch, celeriac puree, wild mushrooms & charred leeks 876kcal

70.00

SIDES

Thick cut chips (Vg) 693kcal

6.00

Truffle & Parmesan fries 534kcal

6.50

Crab crushed new potatoes 579kcal

6.50

Sweet potato fries, lemon aioli 689kcal

6.50

Grilled cavolo nero, black garlic chimichurri (Vg) 692kcal

6.50

Sautéed kale, smoked bacon 390kcal

6.00

Portobello mushrooms, garlic butter 191kcal

6.75

Rocket salad, Parmesan & red onion 103kcal

6.00

SAUCES

Peppercorn 156kcal

4.00

Béarnaise 175kcal

4.00

Chermoula 87kcal

4.00

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Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT.

Adults need 2000 calories a day.

13.5% service charge will be added to your bill.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.