

OUR FOOD IS SCRATCH-COOKED AND MADE HERE

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source “wonky” vegetables otherwise discarded for use in our drinks & dishes. We also source higher welfare meat and sustainable fish species.

BOWLS

Coconut Chia Bowl (Ve) w/ Roast plum & coconut yoghurt	5.5
House Made Bircher (Ve) w/ Coconut yoghurt, roast plum, apricot, apple & passionfruit	8
Fruit Salad (Ve) Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit Add Organic farm yoghurt + 1	7.5

SIGNATURES

Brick Oven 24hr Ferment Organic Sourdough Toast & Butter (v) w/ Seasonal jam, homemade lemon curd or Marmite	3.5
Creamy Field Mushrooms & Butter Beans on Brick Oven Sourdough Toast (v) w/ Tarragon, truffle & parmesan 25p from every dish sold, donated to Magic Breakfast	9.95
Avocado, Feta, Lime & Chilli (v) On smoky aubergine topped brick oven sourdough toast	9.95
Caramelised Banana & Ricotta Pancakes (v) w/ Butterscotch sauce & coconut yoghurt	11
Breakfast Brioche (v) w/ Scrambled free range egg, melted cheese & chives 'Build Your Own'— Add bacon, sausage, mushroom, avocado crush or a burger pattie + 2 each	8.5
House Breakfast Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, brick oven sourdough toast w/ Free range eggs, poached or scrambled	13.95
Vegan House Breakfast (Ve) w/ Falafels, smashed avocado, slow roast tomatoes, field mushrooms, brick oven sourdough toast Add grilled London halloumi + 4.5	11.5

EGGS

Eggs Benedict w/ House made Dingley Dell honey roast ham, avocado & spinach on brick oven sourdough with house made hollandaise	11.95
Eggs Royal w/ Smoked Salmon, avocado & spinach on brick oven sourdough with house made hollandaise Add fries + 3.5	12.5

SIDES

Tomato, mushroom, scrambled eggs, poached eggs, spinach	3.5
Skin-on fries & paprika aioli	4
Avocado, sausage, smoked salmon, bacon, grilled London halloumi	4.5

DRINKS

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

DW-SHORT-MENU-JUN 2021 V2
ALL-SITES



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SMALL & SHARING

Brick Oven 24hr Ferment Organic Sourdough Toast & Butter (v)	3.5
Roast Squash, Carrot & Turmeric Hummus Dip (Ve) w/Warm paratha bread, radish & hazelnut dukkah	7.5
Grilled Smokey Wonky Aubergine (v) w/Whipped tahini yoghurt, feta, harissa, hazelnut and basil	8.95
Fennel Spiced Crispy Squid w/Coriander, spring onion, chili and aioli	7.95
Roast Butternut Squash & Spinach Falafels (Ve) w/Lemon & pepper tahini	7.5
Free Range Chicken Croquettes w/Smoked paprika aioli	7.95
Grilled London Halloumi (v) w/Aubergine caponata, mixed leaf, garlic yogurt & flat bread	8.95
Crostini <i>Three crostini per portion.</i> - Smoked Salmon, Truffle Honey & Ricotta; - Fennel Salami, Chilli & Truffle Ricotta; - Roast Butternut Squash Hummus with Dukkah (Ve)	4.95
Selection of three varieties (9 pieces)	14
Charcuterie Board Selection of cured meats, house made Dingley Dell roast ham w/Caponata & brick oven sourdough	13.5
Mixed Board Charcuterie, crostini, cheese and radish w/Caponata & brick oven sourdough	24
Cheeses See Puds	from 4.5

BURGERS

The House Burger w/Your choice of Cornish Yarg <u>or</u> blue cheese & house-made burger sauce Add Dry aged streaky bacon + 1	11.5
London Halloumi & Crushed Avocado Burger (v) w/Basil, coriander, shaved wonky courgette, garlic yogurt & rocket	11.5
Symplicity Vegan Burger (Ve) w/Vegan cheese, baby gem, tomato, onion, pickles & burger relish <i>Add skin-on fries to any burger + 3.5</i>	12.5

SUNDAY ROASTS FROM NOON SUNDAY

Roast Free Range Chicken w/Yorkshire pudding, garlic green beans, grilled truffle cabbage & maple roast carrot	16.5
Roast 28 Day Aged Topside of Beef w/Yorkshire pudding, garlic green beans, grilled truffle cabbage, maple roast carrot & horseradish sauce <i>Both served with free-range-chicken-fat-roasted potatoes</i>	18.95
Roast Butternut Squash (Ve) w/Quinoa, spinach falafel, garlic green beans, grilled truffle cabbage minted peas, maple roast carrot & vegie gravy	14.95
Children's Portion available	7.5

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BIGGER PLATES

Roasted Butternut Squash, Wonky Aubergine & Chickpea Curry (Ve) w/Organic coriander short grain rice & paratha bread	11.5
Wild Mushroom Pappardelle Pasta (v) w/Truffle oil, parmesan & crème fraiche	13.95
Steamed Mussels White wine, garlic & cream w/Warm Brick Oven Sourdough w/Skin-on Fries	13 16.5
Grilled Sea Bass & Chips w/Pea hummus, watercress & crème fraiche tartar	17.5
Roast Chicken, Tarragon & Leek Pie w/Puff pastry	14.5
28 day Dry Aged Dexter Beef w/House-made skin-on fries, watercress & béarnaise sauce	
Rib Eye Steak	32
Bavette Steak	19
House Club Sandwich Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil mayo & brick oven sourdough toast	14.95
Free-Range Yorkshire Rotisserie Chicken Quarter 6.5 — Half 11.5 — Whole 19.75 Please choose from our selection of sides to accompany your chicken	

SALADS

House Salad (Ve) w/Warm quinoa, roast butternut squash, wild mushroom, wonky courgette, roast tomato, radish, beets & miso dressing	11.95
Buttermilk Caesar Salad (v) w/Roast butternut squash, spiced chickpeas & baguette croutons	10.95
Add to any salad: ¼ Chicken +6.5 - Halloumi +4.5 - Feta +4.5 - Bacon +2 - Parmesan +1	

SIDES

Skin on Fries & Paprika Aioli, Mixed Leaf Salad	4
Garlic Green Beans, Grilled London Halloumi	4.5
Truffle Macaroni Cheese, Side Buttermilk Caesar Salad, Chilli Lemon Guacamole Salad	5

PUDS

Happy Endings Ice Cream Sandwich Your choice of The Vegan One; The Malty One or Negroni.	5.5
Coconut Chia Bowl (Ve) w/Roast plum & coconut yoghurt	5.5
Fruit Salad (Ve) Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit <i>Add Organic farm yoghurt + 1</i>	7.5
White Chocolate, Coconut & Lime Cheesecake (v) w/Poached apricot	6.95
Roast Plum & Apple Crumble (v) w/Vanilla custard	6.95
Dark Chocolate Mousse (v) w/Vanilla crème & honeycomb	6.95
Cheese Served with our own recipe chutney & crackers: Cornish Yarg, Golden Cross Goats Cheese (u-p)*, Yorkshire Blue, Baron Bigod (u-p)*	
One type 4.5 — Selection of three/five 12/16	