



THE DOWER HOUSE
RESTAURANT

Welcome to the 3 AA rosette award winning Dower House Restaurant.
The Dower House Restaurant overlooks the leafy and secluded gardens of the
Royal Crescent Hotel.
Head Chef David Campbell and his team have used the freshest of locally sourced
ingredients, combined with the best that the Continent has to offer, in order to
deliver classic cuisine with a contemporary edge.

David Campbell, Executive Head Chef
Anthony Rizzo, Restaurant and Bar Manager

For food allergies and intolerances: prior to placing your order for either food or drinks please
consult with your server should you need to know details regarding all ingredients.

Thank you

A discretionary service charge of 12.5% will be added to your bill



A la Carte Menu

To Start

Mackerel

Flame Grilled and Tartar of Cornish Mackerel, Avocado Wasabi,
Sweet and Sour Cucumber, Chilled Asian Broth, Shiso

Scallops

Roasted Scallops, Heritage Tomatoes, Smoked Pepper Ketchup,
Smoked Eel, Saffron, Garden Herbs

Foie Gras

Torchon and Parfait, Smoked Creedy Carver Duck,
Elderflower, Apple, Pickled Onion

Duck Egg

Slow Cooked Duck Egg, Duck Fat Toast, Leeks, Summer Truffle,
Morteau Sausage, Chicken Crisp, Chervil Jus

Goat's Curd

Lemon Scented Goat's Curd, Fennel, Heritage Tomatoes, Samphire,
Roast Hazelnuts, Charcoal Emulsion

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Main Courses

Brill

Lightly Spiced Brill, Crab Bhaji, Avocado Salsa, Sweetcorn, Curry Oil

Lamb

Barbecued Lamb Rump, Braised Shoulder, Courgette Fregula,
Anchovy Tempura, Purple Basil, Aged Balsamic

Seabass

Roast Seabass, Native Lobster, Heritage Carrots, Shrimp Butter, Rainbow Chard

Veal

English Rose Veal Fillet, Sweetbread and Tongue, Broccoli, Globe Artichoke, Pine Nuts,
Confit Potato

Duck

Hot Smoked Duck Breast, Leg Spring Roll, Beetroot, Plum, Juniper Oil

2 Courses £59

3 Courses £72

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Desserts

Chocolate

Dark Chocolate Mousse, Cherry Ice Cream, Kirsch Jelly

Apricot

Apricot and Almond Tart, Vanilla Yoghurt Mousse, Apricot Sorbet

Strawberry

Meringue, Strawberries, Rosewater Cream, Strawberry Sorbet

Rum Baba

Rum Baba, Set Rum Cream, Banana Ice Cream, Lime Gel

Cheese

Selection of Local and Continental Cheeses

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