



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



Vegetarian Tasting Menu

Cep

Cep Soup, Sherry, Pistachio

Duck Egg

Slow Cooked Everleigh Duck Egg, Toast, Leek's, Chervil Jus

Goat's Curd

Lemon Scented Goat's Curd, Jerusalem Artichoke, Wild Mushroom, Apple,
Charcoal Emulsion

Cauliflower

Roasted Cauliflower, Spiced Cauliflower Onion Bhaji, Curry Sauce, Apricot,
Chilli and Lime, Pak Choi

Honey

Honey Panna Cotta, Poached Pear, Blackberry Sorbet, Candied Walnut

Chocolate

Iced Coffee Parfait, Dulcey Chocolate Mousse, Milk Ice Cream

£78

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Tasting Menu

Cep

Espuma, Truffle, Pistachio, Parmesan

Salmon

Loch Duarte Salmon, Native Lobster, Mango, Chilli, Thai Basil, Caviar

Duck Egg

Slow Cooked Duck Egg, Duck Fat Toast, Leeks, Black Pudding,
Chicken Crisp, Chervil Jus

Venison

Everleigh Farm Venison, Smoked Potato, Haggis Croquette, Spiced Pear, Chard

Honey

Honey Panna Cotta, Poached Pear, Blackberry Sorbet, Candied Walnut

Chocolate

Iced Coffee Parfait, Dulcey Chocolate Mousse, Milk Ice Cream

£78

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Vegan Tasting Menu

Rhubarb

Yorkshire Rhubarb, Pickle Ginger, Hazelnut, Nasturtium

Beetroot

Beetroot Quinoa, Citrus, Parsnip Crips, Red Vein Sorrel

Artichoke

Jerusalem Artichoke, Apple, Lemon and Radish salad

Cauliflower

Roasted Cauliflower, Spiced Cauliflower Onion Bhaji, Curry Sauce, Apricot,
Chilli and Lime, Pak Choi

Pre dessert

Dessert

£78

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