



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

Duck Liver

Duck Liver Spiked With Pink Peppercorn, Yorkshire Rhubarb, Smoked Pigeon,
Ginger, Gingerbread

Mackerel

BBQ & Tartar of Cornish Mackerel, Baked Potato, Caviar,
Smoked Roe Cream, Black Garlic Emulsion

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

Goat's Curd

Lemon Scented Goat's Curd, Jerusalem Artichoke, Samphire,
Hazelnut, Wild Mushroom, Nasturtium

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Main Courses

Monkfish

Lightly Spiced Monkfish, Cauliflower Bhaji, Avocado Salsa, Spiced Cauliflower,
Apricot, Curry Oil

Venison

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

Pork

Organic Lacock Pork Loin, Belly, Quinoa, Apple Sauce, Roasted Onion,
Pork Skin Crumb

Brill

Roast Cornish Brill, Salt Cod, Hot Caesar Salad, Anchovy, Crispy Ham Hock, Wet Garlic

Duck

Creedy Carver Szechuan Crusted Duck, Spiced Quinoa, Carrot and Ginger Asian Slaw,
Coriander, Peanut Paste and Crumb

2 Courses £50

3 Courses £68

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Desserts

Chocolate

Iced Coffee Parfait, Dulcey Chocolate Mousse, Milk Ice Cream

Blood Orange

Blood Orange Tart, Poached Rhubarb, Ginger Ice Cream

Honey, Pear, Blackberry

Honey Baked Custard, Poached Pear, Blackberry Sorbet, Candied Walnut

Pineapple

Compressed Pineapple, Set Coconut Cream, Chilli and Szechuan

Cheese

Selection Plate of Local and Continental Cheeses

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