THE DINNINGTON DOCKS

FIXED PRICE LUNCH — 2 Courses £25 | 3 Courses £30
(Available Wednesday to Saturday – 12 noon to 2:30pm)

Starters

Soup of the day, Docks ciabatta (GF & VG option)
Venison carpaccio, pickled blackberry, parmesan tuille, horseradish creme fraiche, juniper & rosemary salt. (GF)
Goats cheese with beets, chicory salad, walnuts and whole grain mustard dressing (GF)

Mains

Fagots with seasonal greens, mash and gravy
Market fish of the day — see board (£5 supplement, typically GF)
Pan seared gnocchi, grilled sprouting broccoli, parmesan with a brown butter and chestnut sauce (VG option)

Desserts

Affogato, ice cream of choice, espresso (add brandy, Amaretto or Kahlúa £3.50)
Bread and butter pudding, coffee custard, mocha ice cream
Plum and frangipane tart with damson and thyme ice cream
Sorbet — blood orange, raspberry or lemon (VG)

All our dishes are freshly made by the Docks kitchen team using locally sourced produce wherever possible — we always welcome your feedback.

AA Rosette for Culinary Excellence 2025–26 & Tripadvisor Travellers' Choice Award 2025

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Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. Please Note. We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.