

# DEAD CANARY

## STARTERS

Oysters (molluscs, crustaceans) £3.50 each

Cauliflower Velouté £16

Cauliflower velouté, scallop ceviche, lavash  
(sesame, molluscs, gluten, egg, dairy, sulphites)

Wood Pigeon £12

pickled blackberries, polenta  
(dairy, sulphites)

Steak Tartare £15

Quail egg, crispbread, caper snow  
(gluten, egg, dairy, sulphites)

Hake £14

Fennel kimchi, tonka bean and orange bbq sauce  
(crustacean, sulphites)

Squid Ink Risotto £12

Sea buckthorn, sauce vierge  
(mollusc, sulphites)

Salt Baked Artichoke (v) £10

Jerusalem artichoke; honey, roasted heritage carrot,  
red pepper granola  
(dairy, sesame, gluten)

## MAIN DISHES

Venison Saddle £32

Guinness and black pudding dumpling,  
romanesco cauliflower, elderberry jam  
(dairy, gluten, sulphites, celery)

Cod £26

Cod, Jerusalem artichoke and potato velouté, salsify  
(fish, crustaceans, sulphites, milk)

Sea Bream £25

Sea bream, palourde clams, seaweed beurre blanc  
(gluten, fish, crustacean, sulphites, milk)

Conchiglione al forno £24

Mussels, clams, prawns, ricotta, baby spinach  
(gluten, milk, crustaceans, molluscs, fish, sulphites)

Pappardelle £23

Pappardelle, butternut squash, sage cream, limonchello  
(dairy, egg, gluten, sulphites)

Autumn Salad £24

Smoked duck, mirabelle plum, roasted root vegetables,  
toasted seeds, cabernet sauvignon vinaigrette

## DEAD CANARY SPECIALS

Game Tower £60pp

Canapes, Scotch Broth, Venison Saddle, Quail, Pheasant Hash, King Oyster Mushroom, Roasted New Potatoes,  
Bramble Chutney, Red Onion Marmalade, Bread & Game Jus  
(milk, gluten, sulphites, celery)

Deluxe Seafood Tower (two people) £150

Canapes, caviar, oysters Cauliflower velouté, scallop ceviche Lobster mousse, smoked salmon Langostines,  
clams, samphire, lemon sole, white wine cream  
(Fish, crustaceans, molluscs, milk, gluten, sulphites)

Seafood Mixed Grill £35pp

Langostines, Sea Bass, Cod, Hot Smoked Salmon, Samphire, Limonchello, Dill Buttered Potatoes  
(Fish, milk, sulphites, celery)

## STEAKS

All steaks are served with mushroom, bloody mary relish and roasted shallot purée & Dead Canary Potatoes.  
(dairy, sulphites, celery) GF DFA

12oz Ribeye £33

10oz Sirloin £31

8oz Fillet £42

Optional sauce: Peppercorn (celery, dairy, mustard, sulphites), Blue Cheese (dairy, celery), Bone marrow (tarragon)

Surf 'n' Turf - 4oz Fillet, Lobster Brioche, King Oyster Mushroom £45

## DESSERTS

Claifoutis, hung yoghurt, lavender £12 (milk, egg)

Chocolate, brandy and gorseflower mousse, orange puree, shortbread £12 (milk, gluten, egg, sulphites)

Whipped panna cotta, mango salsa, coriander gel, white chocolate foam £12 (milk, gluten, sulphites)

### Cheese, with crackers and pickled grapes

Varieties: Hartington blue with pear, date and whiskey chutney

Red fox with mirabelle plum sauce

Whipped goat cheese with bramble chutney

Burrata with orange and Bergamot chutney (Milk, gluten, sulphites)

1 variety for £7  
2 varieties for £11  
3 varieties for £15  
4 varieties for £19



### WHAT'S THE STORY BEHIND THE NAME?

The Dead Canary was named after Louise James' Grandfather Mr Robert Williams, known to his friends as Bob, he was a Welsh coal miner in the Maerdy Pit, in the Rhondda Valleys. In 1977 he saved a number of miners with his canary. In his memory, Louise decided to name the restaurant 'Dead Canary', as a salute to the wonderful work her Grandfather and all the Welsh coal miners so bravely carried out.