

DEAD CANARY

STARTERS

Appetisers

Oysters Raspberry vinaigrette £4 Ea (sulphites, molluscs)
Exmoor caviar and blinis £65 (fish, gluten, milk)
Venison black pudding, Rutland Red, smoked egg yolk gel,
truffle £8

Braised Beef Cheek £12

Red onion miso, charred spring onion
(Milk, gluten, sulphites)

Pork Belly £11

Red onion miso, charred spring onion £12
(Milk, gluten, sulphites)

Torched Octopus £14

Lobster broth, wasabi oil, lemon £14
(Fish, milk, crustacean, mollusc, sulphites)

Smoked Clam Chowder £10

Smoked clam chowder, sea herbs
(Milk, mollusc, fish, crustaceans, gluten)

MAIN DISHES

Squid Ink Cannelloni al Forno £20

Clams, mussels, prawns, spinach & rocket
pesto, white wine cream, ricotta
(Egg, milk, gluten, molluscs, sulphites,
crustaceans, fish)

Seafood Mixed Grill & Boil £35

Sole, langostines, pollock, smoked salmon, mussels,
clams, limonchello & dill potatoes
(sulphites, milk, fish, crustaceans)

Loin Of Beef £32

Sarladaise potato, cavolo nero, borderlaise sauce
(Milk, egg, crustaceans, sulphites, gluten)

Smoked and Butter Poached Cauliflower £20

Caramelised cauliflower puree, apple caper and salsa,
panzanella salad (milk, sulphites, sesame, gluten)

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

8oz Fillet £42

Surf and turf 4oz filler and lobster brioche

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

DESSERTS

Chocolate, tonka bean semi freddo, cherry, chocolate soil (milk, eggs) £12

Forced plum baked custard tart (milk, eggs, sulphites, gluten) £12

Souffle cheesecake, cinnamon and apple compote, cardamom meringue (milk, eggs, sulphites, gluten) £12

Cheese, with crackers and pickled grapes £15

Rutland Red (World cheese awards 2025 finalist) with Mirabelle plum and whiskey chutney

Hartington Blue, with pear, date and whiskey chutney

Whipped goat cheese, bramble chutney

Pickled grapes, oatcakes



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.