

# DEAD CANARY

## STARTERS

### Venison Croquette £12

Stilton mousse, pear, date and whiskey  
(Milk, gluten, sulphites)

### Pork Belly £10

Apple and cranberry, sage brioche  
(Milk, gluten, sulphites, egg)

### Curried Monkfish £14

Yoghurt, mint oil, pickled radish  
(Fish, milk, sulphites)

### Burrata £11

Candied pine nuts, butternut squash salsa, mini loaf  
(Milk, sulphites, gluten)

### Smoked Clam Chowder £10

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

## MAIN DISHES

### Turkey £25

Chestnut and black pudding ballotine, sprout top, parsnip fondant, red wine jus, hasselback potatoes (gluten, milk, sulphites, celery)

### Seafood Cannelloni £10

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

### Fruit De Mer £35

Sea bass, langostines, cod, smoked salmon, limonchello & dill potatoes (sulphites, milk, fish, crustaceans)

### Wagyu Burger £30

Lobster Brioche, hand chopped Wagyu Burger with battered samphire, caramelised onions and prawns £30  
(Milk, egg, crustaceans, sulphites, gluten)

## 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

8oz Fillet £42

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

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## DESSERTS

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

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

Spiced orange cheesecake, cardamom meringue, mulled wine sorbet (milk, eggs, sulphites, gluten) £12

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### **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.