

An abstract painting featuring a central vertical band of vibrant, layered colors including yellow, orange, red, and blue. The background is a complex mix of dark blues, purples, and greens, with various textures and splatters. In the upper left, there is a circular motif with concentric rings of purple and white. In the lower left, there is a large, textured, reddish-orange shape that resembles a flower or a shell. The overall composition is dynamic and expressive.

THE
RESTAURANT
DON
AND BISTRO

The Don Restaurant and Bistro, in the very heart of The City of London, provides an unrivalled combination of history and modernity, plus some of the City's best food and wine and service.

In 1342 the premises were purchased by The Worshipful Company of Drapers to use as their Livery Hall.

In 1798, the young Scottish entrepreneur George Sandeman took them as the headquarters for his newly established Sandeman Port and Sherry Company. For almost 200 years Sandeman shipped their barrels of fortified wine from Oporto and Jerez to blend and bottle them in the cellars below St Swithins Lane.

In 2000, the premises were converted by Robert and Robyn Wilson, owners of The Bleeding Heart Restaurant, to become its City sibling, The Don Restaurant and Bistro, with George Sandeman supplying many of the Ports on the award-winning wine list.

The ground floor Restaurant features two light, airy and elegant dining rooms and a separate Wine Study featuring artworks from one of Britain's leading abstract painters, the late John Hoyland, RA.

Downstairs, the atmospheric Bistro and bar and Sandeman Private Dining Room are on the site of original blending room where the eponymous ports and sherries began life all those years ago.





SAMPLE CANAPÉS SELECTION 2019

£3 per canapé, minimum choice of 3 per person

5 for £14

10 for £26

Fish & Shellfish

Smoked salmon, buckwheat blini and caviar

Cornish crab mayonnaise

Smoked haddock and parmesan tart

Cod and spring onion beignet, tartar sauce

Meat

Foie gras club sandwich

Ox cheek fritter, horseradish dip

Chicken tulip with sweet and sour marinade

Worcestershire sauce glazed cocktail sausages

Vegetarian

Cream cheese and truffle

Cucumber and beetroot hummus, sesame seed tuile

Stilton and leek quiche

Pea and parmesan arancini



Private Dining Menu

Menu £37.50

Cornish Crab bisque with crumbed crab croquette

Terrine of Bearfield Farm ham hock with, apple and golden raisin chutney, pickled vegetables and hazelnut dressing

Salad of ginger-marinated slow roasted pumpkin and toasted buckwheat salad with rosemary goats cheese and black garlic dressing(V)

Seared fillet of sea bass with saffron potatoes, purple sprouting broccoli, almond and anchovy pesto

Roasted breast of Guinea fowl, crouton with liver pate
Crushed Jerusalem artichokes, ruby chard and roasting juices

Casserole of butterbeans and chickpeas with roasted pepper and tomato sauce, black garlic dressing (vegan)

Dark chocolate tart with blood orange sorbet

Warm sticky date pudding with butterscotch sauce and vanilla cream ice cream

Colston Bassett traditional stilton with apple and golden raisin chutney and crackers

Filter coffee or organic tea
Petit fours

Some dishes may contain nuts- please tell us if you have any allergies



Private Dining Menu

Menu £42.50

Spiced parsnip and apple soup with parsnip crisps

Kings cure smoked salmon with avocado puree,
horseradish crème fraiche and home-made soda bread

Heritage tri coloured beetroot, pomegranate seeds, whipped
chickpeas and sesame seed crunch (vegan)

Whole baby monkfish tail with roasted pepper piparade,
farfalle, sauce vierge with tomato, Kalamata olive and basil

Rump of Cole valley lamb, pastilla of braised lamb shoulder,
soused Savoy cabbage, Heritage carrots and rosemary jus

Risotto of Sharpham Park spelt, cep and celeriac with
roasted chestnuts and Parmesan crisps (V)

Dark chocolate tart with blood orange sorbet

Caramelised coconut rice pudding with mango and lime
compote (vegan)

Colston Bassett traditional stilton with apple and golden raisin
chutney and crackers

Filter coffee or organic tea
Petit fours

Some dishes may contain nuts- please tell us if you have any allergies



Private Dining Menu

Menu £49.50

Baked hand dived Scottish scallops with seaweed butter,
Pierre Koffman potatoes and crispy parsley crumb

Terrine of Aylesbury duck, pork and foie gras with hazelnuts
and apricots, Cumberland dressing and duck fat brioche

Veloute of wild mushrooms with Parmesan parmentiers (V)

Fillet of Halibut with a Parmesan crust, cauliflower puree,
crab croquette and shellfish reduction

8oz fillet of Angus beef with potato fondant, wild mushroom
duxelle, glazed Heritage carrots and truffle Madeira sauce

Risotto of ginger marinated pumpkin, rosemary goats cheese,
crispy sage and lemon oil (V)

Warm salted caramel dark chocolate fondant with
banana ice cream

Vanilla panna cotta with roasted seasonal fruits and
almond Florentines

Selection of three French and British cheeses,
walnuts and crackers

Filter coffee or organic tea
Petit fours

Some dishes may contain nuts- please tell us if you have any allergies

THE WINE STUDY

The Wine Study, secluded dining room behind a glazed wall of wine, seats up to 16.

Lunch and Dinner 16



THE SANDEMAN ROOM

Our stunning vaulted Sandeman Room can seat up to 24 and receptions of up to 30. A wonderfully historic space. Perfect for intimate and atmospheric lunches or private dinners.

Cocktails and Canapes 30

Lunch and Dinner 24



THE HOYLAND ROOM

With seven huge windows opening on to an intimate courtyard, The Hoyland Room, the original Drapers Hall, features a stunning double height wine tower and seven original Hoyland paintings.

The Hoyland Room can be booked privately for up to 44 and reception up to 60.



THE WHITE ROOM

The main restaurant room is available for private hire for up to 50 guests. Pre-drinks can be held in the Wine Study, connected to the dining area.



THE BISTRO

The atmospheric Bistro can be booked privately and seats up to 35.
Exclusive hire available at weekends.

