

AT THE DUKE OF RICHMOND

CHEF'S SELECT MENU

Two-course £27.50 | Three-course £33.50

STARTER

SOUP OF THE DAY (VG)

Freshly baked bread roll

HAM HOCK TERRINE

Toasted brioche, piccalilli

SEAFOOD THERMIDOR

Herb crumb

BREADED BRIE (V)

Rocket walnut and fig salad

MAIN COURSE

BEEF MEDALLION

Parmesan mash, grain mustard, cream emulsion

CHICKEN SUPREME

Potato gratin, creamy spinach, peppercorn sauce

TRIO OF SEAFOOD

Catch of the Day, crab and lobster bisque, seasonal vegetables

WILD MUSHROOM AND LEEK GNOCCHI (V, VG)

DESSERT

HOMEMADE TIRAMISÚ

DUO OF CHOCOLATE

Chocolate chiffon cake, dark chocolate ganache

WARM FLORENTINE TART

White chocolate

VANILLA CHEESECAKE (VG)

Winter berries

(V) Vegetarian | (VG) Vegan

📍 All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.