

# À LA CARTE MENU

AT THE DUKE OF RICHMOND HOTEL

## STARTERS

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍴	12.50	DUKE'S GUERNSEY FISH CAKE 🍴	14/27
<i>Mini chicken pie</i>		<i>Herb salad</i>	
LOCAL CRAB AND LOBSTER BISQUE 🍴	12	CRAYFISH, CRAB AND CHORIZO RISOTTO 🍴	15
<i>Cognac cream</i>		<i>Parmesan tuille</i>	
PORK BELLY DUO WITH BERNIE'S SCALLOPS 🍴	17/30	STEAMED MUSSELS	12/18
<i>Pea purée, red wine reduction</i>		<i>À la crème, marinère, curry, warm bread</i>	
CLASSIC CAESAR SALAD	12/20	VEGAN CAESAR SALAD (VG)	12/20
<i>Baby Gem, Caesar dressing, Parmesan croutons, soft boiled egg</i>		<i>Baby Gem, vegan dressing, vegan Parmesan croutons</i>	
Add chicken	4	Add vegan halloumi	3
Add bacon	3	Add tempeh bacon	3

## MAINS

BRAISED BEEF SHORT RIB	31.50	10 OZ RIBEYE STEAK	34
<i>Wholegrain mustard mash, beef bonbon, braised shallots, Bourguignon sauce, kale</i>		<i>Thyme and garlic flat mushroom, grilled tomato</i>	
BEA TOLLMAN'S ROTISSERIE CHICKEN 🍴	24	FILLET STEAK 6 OZ/8 OZ	30/36
<i>Plain, garlic and thyme, piri piri</i>		<i>Thyme and garlic flat mushroom, grilled tomato</i>	
ARTHUR'S CHICKEN CURRY 🍴	24	STEAK BAGUETTE	19
<i>Basmati rice, toasted naan bread, mango chutney</i>		<i>Marinated strips of prime beef, onion, garlic, Dijon mustard, red onion marmalade</i>	
FISH & CHIPS 🍴	20/24	Add mushroom	3
<i>Trio or duo of battered fish, hand cut chips, tartare sauce, pea purée</i>		Add cheese	3
LOCAL LEMON SOLE 🍴 🍴	MARKET PRICE	THE DUKE'S BURGER 🍴	20
<i>Simply grilled, lemon and olive oil</i>		<i>Two 4oz beef patties, dry rubbed in The Duke's seasoning, crispy bacon, brioche bun, crispy onions, baconnaisse, melted Cheddar and Mozzarella, French fries</i>	
THE DUKE'S OPEN FISH PIE 🍴	30	BUTTERMILK CHICKEN BURGER	19
<i>Local fish and scallops, pommes purée, smoked cheese sauce, diced vegetables</i>		<i>Brioche bun, honey and apple aioli, piri piri dip, French fries</i>	
SWEET POTATO AND SPINACH CURRY (V)	23	SAUCES	4 EACH
<i>Rice, naan bread, mango chutney</i>		<i>Diane   Peppercorn   Café au Lait   Garlic Butter   Port Jus   Lemon and Chive Butter</i>	

## SIDE DISHES

GARLIC KING PRAWNS	8.95	CAULIFLOWER CHEESE	5.75
TRIPLE COOKED CHIPS	5.50	THE DUKE'S HOUSE SALAD	5.25
FRENCH FRIES	5	ROASTED ROOT VEGETABLES	5.50
DAUPHINOISE POTATO	5.50	CREAMED SPINACH, OR PLAIN	6.50

## DESSERTS

BEA TOLLMAN'S VANILLA CHEESECAKE 🍴 🍴	13	BEA TOLLMAN'S HONEYCOMB ICE CREAM 🍴 🍴	11
<i>Winter berry compote</i>		<i>Crunchy honeycomb</i>	
PEAR COBBLER 🍴	12	SELECTION OF SORBETS AND ICE CREAMS (VGO) 🍴	10
<i>Grand Marnier sauce, Guernsey vanilla ice cream</i>		<i>Please ask a member of team for today's flavours</i>	
DUKE'S CHOCOLATE DOME SURPRISE	13	A SELECTION OF LOCAL AND CONTINENTAL CHEESE 🍴	13
<i>Trio of chocolate</i>		<i>Celery, homemade chutney, grapes, biscuits</i>	
PISTACHIO AND MULLED WINE ENTREMET (VG)	13		
<i>Mulled wine cake, pistachio mousse, berry compote</i>			

(V) Vegetarian | (VG) Vegan

🍴 A favourite signature dish of Mrs T, our Founder and President

🍴 Dishes that 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.