



THE LEOPARD BAR



★★★★

THE DUKE OF RICHMOND
HOTEL



NIBBLES & SNACKS

From 12pm - 9:30pm

Charcuterie Sharing Platter	28
<i>Smoked chicken and confit leek terrine, pulled pork bonbon, cured meats, cheese, marinated olives, toasted bread, olive oil and balsamic</i>	
Seafood Sharing Platter	28
<i>Guernsey crab, prawns, smoked salmon, peppered mackerel, Herm oyster, buttered samphire</i>	
Vegan Sharing Platter	26
<i>Hummus, harissa, vegan cheese, toasted bread, marinated olives, grilled Mediterranean vegetables, avocado dip</i>	
Mini Beef Slider, Baconnaisse, Melted Cheddar	12
Duke's Breaded Fried Chicken Drumsticks, Tartare Sauce	12
Duke's 'Fish Finger' Sandwich, Tartare Sauce	12
Garlic and Thyme Mushroom and Blue Cheese Slider (v)	11
Hummus with Bread, Olives, Crudités (ve)	11

SANDWICHES

All sandwiches can be toasted and served on your choice of white, brown or gluten-free bread

Steak Baguette	19
<i>Marinated beef strips with onion, garlic, Dijon mustard, red onion marmalade, The Duke's house salad</i>	
<i>Add mushroom or cheese</i>	4
The Leopard Bar Club	17
<i>Toasted triple decker with grilled chicken, crispy bacon, vine tomato, hen's egg, lettuce and mayo, The Duke's house salad</i>	
Breaded Buttermilk Chicken Burger	19
<i>Brioche bun, honey and apple aioli, blue cheese dip, The Duke's house salad</i>	
Guernsey Crab and Prawn Baguette	21
<i>Local crab and prawns, Marie Rose sauce, The Duke's house salad</i>	
The Duke's Vegan 'BLT' (ve)	17
<i>Toasted triple decker with grilled tempeh bacon, lettuce, vine tomato, The Duke's house salad</i>	
Chicken Caesar Sandwich	17
<i>warm chicken breast and crispy bacon, Caesar dressing Kettle crisps, The Duke's house salad</i>	
Smoked Salmon and Chive Cream Cheese	17
<i>Kettle crisps, The Duke's house salad</i>	
Guernsey Crab Mayonnaise	19
<i>Kettle crisps, The Duke's house salad</i>	
Tuna Mayonnaise and Sweetcorn	14
<i>Kettle crisps, The Duke's house salad</i>	
Avocado, Hummus and Tomato (ve)	12
<i>Kettle crisps, The Duke's house salad</i>	

(v) vegetarian | (ve) vegan

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. Our chefs will be happy to create a selection of dishes especially for our diabetic guests. A discretionary 12.5% service charge will be added to all food and beverage bills.

COFFEE

Cafetière	4
Americano	3.50
Espresso	3.50
Double Espresso	5
Cappuccino	4
Café Latte	4
Matcha Latte	4.50
Macchiato	3.50
Hot Chocolate	4
Café Mocha	3.50
Pot of Tea	4

SOFT DRINKS, JUICES & SODAS

Freshly Squeezed Orange	4.50
Orange	3
Apple	3
Pineapple	3
Cranberry	3
Grapefruit	3
Tomato	3
J2O / J2O Spritz Apple & Mango / Apple & Raspberry / Orange & Passion Fruit	3.50
Coca Cola / Diet Coca Cola	3
Fever-Tree Tonic / Light Tonic / Mediterranean Tonic	3
Double Dutch Soda / Ginger Ale / Ginger Beer / Double Lemon	3
Appletiser	3
Orangina	3
Red Bull	4
Ice Tea	4
Kombucha <i>Seasonal Hops & Sencha</i>	4

WATER

	330ml	750ml
Belu Still	2.50	4.50
Belu Sparkling	2.50	4.50
Aqua Panna		5
San Pellegrino		6

DRAUGHT BEER & CIDER

	<i>Half Pint</i>	<i>Pint</i>
Heineken 5%	3.25	6.50
Birra Moretti 4.8%	3.15	6.30
Guinness 4.2%	3.25	6.50
Mahou 5%	3.15	6.30
Neck Oil IPA 4.3%	3.15	6.30
Little Big Brew 'Alfie' 0.5%	3	6
Thatchers Haze Cider 4.5%	3.25	6.50

BOTTLED BEER

Little Big Brew 'Betty' Amber 4%	5
Liberation IPA 4.8%	5
Peroni 5%	5
Corona 4.6%	5
Stella Artois Gluten-Free 4.8%	5

BOTTLED CIDER

Rocquette Cider 330ml 4.5%	5
Magners Original / Pear 4.5%	6
Old Mout Cider 4.5%	6
Thatchers 500ml 4.8%	6

GINGER BEER

Crabbies 500ml 4%	6
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NON-ALCOHOLIC BOTTLED LAGER/CIDER

Becks Blue 275ml	3.75
San Miguel 0% 330ml	3.75
Heineken 0% 330ml	3.75
Corona Cero 330ml	3.75
Thatchers 0% 500ml	3.75
Lucky Saint 330ml	3.75
Peroni 330ml	3.75



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Our proud association with the Bouchard Finlayson estate allows us to offer you some of the finest wine the Southern Hemisphere has to offer. Multi award-winning wine maker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.

CHAMPAGNE & PROSECCO

	150ml
Romeo Prosecco NV	8
Juliet Prosecco Rosé NV	8.50
Lanson Le Black Reserve Brut NV	18.50
Lanson Rosé NV	19.50
Alt Sparkling Non Alcoholic (Organic)	5

WHITE WINE BY THE GLASS

	175ml	250ml
Racovita Pinot Grigio <i>Moldova</i>	7.50	10.50
Mountbridge Reserve Chardonnay <i>Australia</i>	7.50	10.50
Prunus Dao Branco <i>Portugal</i>	8	11.50
Muscadet, La Sablette <i>France</i>	9	12.50
Kono Sauvignon Blanc <i>New Zealand</i>	9.50	13.50
Rioja Blanco Coto Mayor <i>Spain</i>	9	12.50
Gavi Di Gavi, Sassi Della Maddalena <i>Italy</i>	11.50	15.50
Bouchard Finlayson, Blanc De Mer <i>South Africa</i>	11	15
Bouchard Finlayson Walker Bay <i>South Africa</i>	13.50	17
Sancerre Domaine Pre Semele <i>France</i>	12.50	17.50
Mcguigan Sauvignon Blanc Zero <i>Australia</i>	4.50	5.50

ROSÉ WINE BY THE GLASS

	175ml	250ml
Pinot Grigio Rosé San Giorgio <i>Italy</i>	8	11.50
Monte Del Fra Bardolino Rosé <i>Italy</i>	11	15
Barbebelles Côteaux D'aix En Provence Rosé <i>France</i>	10	14
McGuigan Rosé Zero <i>Australia</i>	4.50	5.50

RED WINE BY THE GLASS

	175ml	250ml
Los Picos Reserve Merlot <i>Chile</i>	7.50	10.50
Marcel Martin, Cabernet Sauvignon <i>France</i>	7.50	10.50
Bodega Privada Malbec Bonarda <i>Argentina</i>	7.50	10.50
Escena Rioja <i>Spain</i>	8	11.50
Voiturette Pinot Noir <i>France</i>	8	11.50
Humberto Canale, Merlot <i>Argentina</i>	11.50	16.50
Borgo Del Mandorlo Appassimento <i>Italy</i>	9.50	13.50
Chocolate Box, Shiraz <i>Australia</i>	12	16.50
Beaujolais Village Louis Jadot <i>France</i>	11	15
Bouchard Finlayson Hannibal <i>South Africa</i>	18	23
Bouchard Finlayson Galpin Peak Pinot Noir <i>South Africa</i>	20	26
McGuigan Shiraz Zero <i>Australia</i>	4.50	5.50

DESSERT WINE BY THE GLASS

	100ml
Trentham Estate Noble Taminga <i>Australia</i>	8
Tokaji	8
Château Lauvignac Sauternes <i>France</i>	7.50
Douce Surprise <i>France</i>	7.50
Vin D'Or Boschendal	7.50
Riesling Ice Wine <i>Canada</i>	12

PORT WINE BY THE GLASS

	50ml
Poças Ruby	8.50
Poças LBV 2009	6.50
Taylor's LBV 2010	5.50
Taylor's Tawny 10 years	9.50
Cockburn Fine Ruby	5.50
Warres	10.50



INSIGHT IN TO THE HISTORY OF GIN

From Dutch courage to William of Orange

British troops fighting in the Low Countries during the Thirty Years' War were given 'Dutch Courage' during the long campaigns in the damp weather through the warming properties of gin. Eventually they started bringing it back home with them, where already it was often sold in chemists' shops. Distillation was taking place in a small way in England, but it now began on a greater scale, though the quality was often very dubious. Nevertheless, the new drink became a firm favourite with the poor.

The formation by King Charles I of the Worshipful Company of Distillers, where members had the sole right to distil spirits in London and Westminster and up to twenty-one miles beyond improved both the quality of gin and its image; it also helped English agriculture by using surplus corn and barley.

When King William III - better known as William of Orange - came to the English throne in 1689, he made a series of statutes actively encouraging the distillation of English spirits. Anyone could now distil by simply posting a notice in public and just waiting ten days. Sometimes gin was distributed to workers as part of their wages and soon the volume sold daily exceeded that of beer and ale, which was more expensive anyway.

GIN

Served with a mixer of your choice

	25ml	50ml
Gordons Pink Gin 37.5% <i>Strawberries</i>	8.50	10.50
Bombay 40% <i>Lemon wedge, sprig of mint</i>	8.50	10.50
Shortcross 46% <i>Orange peel</i>	8.50	10.50
Whitley Neil Rhubarb & Ginger 42% <i>Fresh ginger</i>	8.50	10.50
Whitley Neil Blood Orange 43% <i>Pink grapefruit</i>	8.50	10.50
Gin Mare 42.7% <i>Basil leaves</i>	8.50	10.50
Opihr Oriental Spiced 40% <i>Orange, lime</i>	8.50	10.50
Pink Granite 45% <i>Raspberry, pink pepper</i>	8.50	10.50
Pink Pepper 44% <i>Orange peel, pink pepper</i>	9	11.50
Blue Bottle, Guernsey 47% <i>Pink grapefruit</i>	8.50	11
Wheadon's, Guernsey 42.5% <i>Lime, orange, pink grapefruit</i>	8.50	11
Jinzu 41.3% <i>Green apple</i>	8.50	11
Tanqueray 43.1% <i>Lime wedge</i>	9	11.50
Caorunn Scottish 45% <i>Red apple</i>	8.50	11
Tanqueray N10 43.1% <i>Orange, lime slices</i>	9.50	12.50
Hendrick's 44% <i>Sliced cucumber</i>	9.50	12.50
Botanist 46% <i>Lemon wedge & thyme</i>	9.25	12
Silent Pool 43% <i>Orange peel</i>	9.25	12
Portobello Road 42% <i>Lemon wedge & rosemary</i>	9.50	12.50
N'209 46% <i>Coffee beans</i>	9.50	12.50
Bloom 40% <i>Strawberries & mint</i>	9.50	12.50
Brockmans 40% <i>Orange peel & blueberries</i>	9	12
Monkey 47 47% <i>Rosemary</i>	11	14.50
Japanese 42% <i>Rosemary & pink peppercorn</i>	10.50	14
Gordon Zero <i>Lime wedge</i>	4	6
Tanqueray Zero <i>Lime wedge</i>	4	6
Whitley Neil Rhubarb & Ginger Zero	4	6

RUM

Served with a mixer of your choice

	25ml	50ml
Appleton 40%	9	13
Bacardi 40%	8	12
Havana 3 Años 40%	8	12
Kraken Black Spiced 40%	9	13
Captain Morgan Dark 40%	8	12
Lamb's Navy Dark 40%	8	12
Diplomatico Reserva 40%	9	13
Mount Gay 40%	8	12
Morgan Spiced 35%	8	12
Havana 7 Años 40%	9	13
Bumbu 40%	9	13
Kraken Roast Coffee 40%	9	13

GRAPPA

Alexander Grappa Bianca	8
Nonino Tradizione Grappa	7.50

SHERRY

Tio Pepe 15%	5
Croft Original 17.5%	5
Harvey's Amontillado 17.5%	5
Harvey's Bristol Cream 17.5%	5

VODKA

Served with a mixer of your choice

	25ml	50ml
Absolut Blue 40%	8	12
Absolut Vanilla 40%	8	12
Absolut Citron 40%	8	12
Absolut Raspberry 40%	8	12
Stolichnaya 40%	8	12
Blue Mantis (Local) 47%	8.50	13
J.J Whitley Blue Raspberry 38.6%	8.50	13
Whitley Neil Rhubarb 43%	8.50	13
AU Vodka Original 40%	8.50	13
Au Vodka Bubblegum 35.2%	8.50	13
Grey Goose Premium 40%	10	16
Belvedere Premium 40%	10	16

LIQUEURS

Tía Maria 20%	6
Bénédictine 40%	5.25
Amaretto 28%	5.75
Amaretto Velvet 17%	5.50
Bailey's Irish Cream 17.5%	6
Cointreau 40%	5.25
Amarula 17%	6
Peach Schnapps 18%	5.50
Drambuie 40%	6.25
Glavya 40%	4.75
Malibu 21%	6
Frangelico 20%	6
Kahlúa 20%	6
Grand Marnier 40%	6.25
Midori 20%	5
Galliano 30%	4.75
Limoncello 28%	5.25
Southern Comfort 35%	5.25
Passoa 17%	4.75
Luxardo Cherry 30%	5.50
Luxardo Sambucca 38%	5.50
Sourz 15%	5.50

APÉRITIFS

	50ml
Carpano Antica Formula 16.5%	5.50
Cinzano Bianco 15%	5.50
Aperol 11%	5.50
Campari 21%	5.50
Martini Dry 15%	5.50
Martini Rosso 15%	5.50
Pimm's And Lemonade 25%	10.50
Noilly Prat 18%	6.50
Ricard / Pernod 45%	5.50
Fernet Branca 39%	5.50
Wilfred's 0%	4

TEQUILA

Tequila Rose	5.50
Dead Man's Strawberry Tequila	5.50
Jose Cuervo Silver	5.50
Jose Cuervo Gold	5.50
Cenote Blanco	6.50
Cenote Reposado	6.50
Patrón Silver	8
Kah Blanco	8
Mezcal Illegal Añejo	8.50
Tapatio Grand Reserve Extra Añejo	15.50

COGNAC

Rémy Martin XO 40%	18
Rémy Martin VSOP 40%	7.50
Hennessy VS 40%	7.50
Hennessy XO 40%	16
Courvosier VS 40%	7.50
Martell VS 40%	6.50

CALVADOS

	50ml
Père Magloire	7.50
Michel Hubert 2002	8.50
Chateau Du Breuil 12 Year Old	8.50
Chateau Du Breuil 15 Year Old	9.50
Chateau Du Breuil 2002	10.50
Chateau Du Breuil 1998	11.50

ARMAGNAC

Cles Des Ducs Three Star VS 40%	8.50
Baron G Legrand Bas 1990 40%	10.50
Baron G Legrand Bas 1980 40%	11.50
Baron G Legrand Bas 1973 40%	14.50
Baron G Legrand Bas 1968 40%	20

WHISKY

BLENDED SCOTCH WHISKY

J&B Rare 40%	5.50
Bell's 40%	5.50
The Famous Grouse 40%	5.50
Johnnie Walker Red Label 40%	6.50
Johnnie Walker Black Label 40%	7.50
Chivas Regal 40%	8.50

IRISH WHISKEY

Jameson 40%	6.50
Bushmills Original 40%	7.50
Sexton Single Malt 40%	8.50

JAPANESE WHISKEY

Togouchi Premium Japanese 43%	7.50
Super Nikka 43%	7.50
Nikka Taketsuru 43%	8

WHISKY

BOURBON

	50ml
Jim Beam 40%	5.50
Bulleit 45%	6.50
Maker's Mark 45%	6.50
Buffalo Trace 45%	6.50
Haig Club 40%	6.50

TENNESSEE WHISKEY

Jack Daniel's 40%	5.50
Jack Daniel's Honey 35%	6.50
Gentleman Jack 40%	7.50
Jack Daniel's Single Barrel 40%	8.50

CANADIAN WHISKEY

Canadian Club 40%	6.50
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MALT WHISKY

ISLAY

Laphroaig 10 Years 40%	9
Lagavulin 16 Years 43%	10
Bowmore 12 Years 40%	8

HIGHLANDS

Glenmorangie 10 Years 40%	7.50
Glenmorangie 12 Years 43%	9.50
Oban 14 Years 43%	10.50

SPEYSIDE

Balvenie, Double Wood 12 Years 40%	7.50
Glenfiddich 12 Years 40%	7.50
Monkey Shoulder 40%	6.50
Singleton of Dufftown 12 Years 40%	8.50

ISLE OF SKYE

Talisker 10 Years 45.8%	8.50
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★★★★

THE DUKE OF RICHMOND
HOTEL



The Duke of Richmond Hotel
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DUKEOFRICHMOND.COM