



★★★★

THE DUKE OF RICHMOND  
HOTEL



# CHEF'S SELECT MENU

Two-course £30 | Three-course £35  
Available between 12pm - 2pm & 5.30pm - 7pm daily

## STARTER

### Local Crab and Lobster Bisque

*Cognac and dill cream*

### Steamed Mussels

*Guernsey cream, marinière, curry, warm bread*

### Smoked Chicken and Confit Leek Terrine

*red onion chutney, toasted brioche*

### Crispy Romanesco Cauliflower (ve)

*Harissa hummus, shaved fennel and orange salad*

## MAIN COURSE

### Fish & Chips

*Duo or trio of battered fish, hand cut chips, tartare sauce, pea purée*

### Pan Fried Calves Liver

*Slow braised onion, crispy bacon, creamy mash, game chips, sage and red wine jus*

### Arthur's Chicken Curry

*Basmati rice, toasted naan bread, mango chutney*

### Heritage Beetroot Gnocchi (ve)

*Baby spinach, toasted hazelnuts*

## DESSERTS

### Guernsey Cheesecake

*Graham cracker crunch, light cream cheese mousse with vanilla bean, lemon sorbet*

### Cardamom Rice Pudding (ve)

*Caramel tuille, warm caramel crème anglaise*

### Bea Tollman's Honeycomb Ice Cream

*With crunchy honeycomb*

### A Selection of Local and Continental Cheese

*Celery, homemade chutney, grapes, biscuits*

 Denotes a favourite signature dish of Mrs T, our Founder and President | (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.