

# AT THE DUKE OF RICHMOND

## CHEF'S SELECT MENU

Two-course £30 | Three-course £38

### STARTER

#### SEAFOOD THERMIDOR 🍷

*Herb crumb*

#### SMOKED CHICKEN AND CONFIT LEEK TERRINE

*red onion marmalade, toasted brioche*

#### CRISPY ROMANESCO CAULIFLOWER (VG)

*Harissa hummus, shaved fennel and orange salad*

### MAIN COURSE

#### ASSIETTE OF SEAFOOD 🍷

*Sautéed potatoes, tender stem broccoli, fish fumet*

#### GUERNSEY BRAISED BEEF 🍷

*Sweet potato purée, dauphinoise potato, beef bonbon, braised shallot, bourguignon sauce*

#### HERITAGE BEETROOT GNOCCHI (VG)

*Baby spinach, toasted hazelnuts*

### DESSERT

#### COCONUT AND PINEAPPLE DELICE

*Coconut mousse with tonka beans and pineapple jelly*

#### BEA TOLLMAN'S HONEYCOMB ICE CREAM 🍷 🍴

*With crunchy honeycomb*

#### A SELECTION OF LOCAL AND CONTINENTAL CHEESE 🍷

*Celery, homemade chutney, grapes, biscuits*

(VG) Vegan

🍴 A favorite 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.