



★★★★

THE DUKE OF RICHMOND
HOTEL



CHEF'S CHOICE MENU

Two-course £26 | Three-course £30

STARTERS

Local Crab and Lobster Bisque

Cognac and dill cream

Guernsey Mussels

À la crème, marinière, curry, warm bread

Pressed Chicken and Truffled Mushroom Terrine

Red onion chutney, toasted brioche

Crispy Romanesco (ve)

Harissa hummus, shaved fennel and orange salad

MAIN COURSE

Fish & Chips

Duo 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

Moroccan Spiced Cauliflower Steak (ve)

Tabouleh, preserved lemon

DESSERTS

Bea Tollman's Rice Pudding (ve)

Caramel sauce, toasted pecans

Raspberry and Pistachio Garden

Mango gel

Selection of Ice Cream

Vegan option available

A Selection of Local & Continental Cheese

Celery, 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.