

À LA CARTE MENU

THE DUKE OF RICHMOND HOTEL

FROM THE SEA

STARTERS

Local Crab and Lobster Bisque £10 🍷
Cognac and dill cream

Local Seafood Thermidor £14
Herb crumb gratin

Steamed Mussels £9/£15 🍷
Guernsey cream, marinière, curry, warm bread

Guernsey Crab and Avocado Tian £14
Pink grapefruit jelly, poppy seed filo

Herm Oysters £2.55 each
Shallot, red wine vinaigrette, lemon

MAIN COURSES

Fish & Chips £17/£21 🍷
*Duo or trio of battered fish, hand cut chips,
tartare sauce, pea purée*

The Duke's Open Fish Pie £27
*Local fish and scallops, pommes purée, smoked cheese sauce,
diced vegetables, broccolini*

Local Dover Sole Market Price 🍷
Simply grilled, lemon and olive oil

Medley of Seafood £27
*Bernie's local scallop, sea bass and salmon fillet,
pea and shallot ravioli, crab and lobster emulsion*

Whole or Half Guernsey Lobster Market Price
*Grilled with garlic butter or thermidor sauce,
The Duke's house salad, lemon and lime dressing*

Fruits De Mer £30/£60
*Bernie's hand-dived scallops, Guernsey crab, king prawns,
salmon, mussels, Herm oysters served on ice with lemon
and local samphire*

Salmon and Prawn Fishcake £23
Grilled asparagus, poached hen's egg, tarragon sauce

FROM THE GRILL

The Duke's Burger £18
*Two 4oz beef patties, dry rubbed in The Duke's seasoning,
crispy bacon, brioche bun, baconnaise, melted Cheddar
and Mozzarella, The Duke's house salad, French fries*

Breaded Chicken Burger £16
*Brioche bun, honey and apple aioli, blue cheese dip,
The Duke's house salad, French fries*

Steak Baguette £17
*Marinated strips of prime beef, onion, garlic, Dijon mustard,
red onion marmalade and The Duke's house salad
Add mushroom £3 | Add cheese £3*

10oz Ribeye Steak £30
Add garlic king prawns £7.95

Fillet Steak (3oz £14 | 6oz £26 | 8oz £32)
Add garlic king prawns £7.95

1kg Tomahawk Steak Market Price
Add garlic king prawns £7.95

THE DUKE'S SPECIALS

STARTERS

**Pressed Chicken and Truffled
Mushroom Terrine £11.50** 🍷
Red onion chutney, toasted brioche

Crispy Pork Belly With Bernie's Scallops £14/£27
Bacon dust, pea purée, baby apple, red wine reduction

Crispy Romanesco Cauliflower (ve) £8.50 🍷
Harissa hummus, shaved fennel and orange salad

Chilled Garden Pea Soup (ve) £7.50
Mint cream

Apple, Pecan and Spinach Salad (ve) £9/£17
*Maple cider vinaigrette
Add feta £2*

Pomegranate, Kale and Quinoa Salad (ve) £9/£17
*Candied walnuts
Add goat's cheese £2*

MAIN COURSES

Trio of Duck £29
*Breast, confit leg, spring roll, spiced carrot purée,
dauphinoise potato, braised cabbage and bacon*

Rack of Lamb £32
*Dijon mustard, honey and herb crumb, minted pea purée,
fondant potato, redcurrant jus*

Pan Fried Calves Liver £24 🍷
*Slow braised onion, crispy bacon, creamy mash, game chips,
sage and red wine jus*

Arthur's Chicken Curry £21 🍷 🍴
Basmati rice, toasted naan bread, mango chutney

Bea Tollman's Rotisserie Chicken £21 🍴
Plain, garlic and thyme or piri piri, The Duke's house salad

Moroccan Spiced Cauliflower Steak (ve) £18 🍷
Tabbouleh, preserved lemon

Margherita Risotto (v) £11/£22
Bocconcini, confit tomato, pesto, Parmesan tuille

SIDE ORDERS

Garlic King Prawns £7.95

Triple Cooked Chips £4.50

French Fries £4

Dauphinoise Potato £4.50

Champ Mash £4

Braised Cabbage and Bacon £4.75

Spring Greens £4.75

Mixed Buttered Baby Vegetables £5

Cauliflower Cheese £4.75

Thyme And Garlic Flat Mushrooms £4.50

The Duke's House Salad £4.25

Tomato and Red Onion Salad £4

Tabbouleh £4.25

Sauces £3 each

*Choice of: Diane | Peppercorn | Blue Cheese | Garlic Butter |
Port Jus | Lemon and Caper Butter*

🍴 Denotes a favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (ve) vegan

🍷 Denotes dishes included in Chef's Select Menu which is available between 12pm - 2pm & 5.30pm - 7pm daily (Two-course £25 | Three-course £30).

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.

CHAMPAGNE & SPARKLING WINE

		150ml	Bottle
100	Lanson Le Black Reserve	15	70
101	Lanson Le Rosé	16	75
102	Pol Roger White Foil Brut Reserve	15	65
103	Moët & Chandon, Brut Imperial		80
104	Bollinger Special Cuvée		95
105	Taittinger Brut Reserve		80
106	Veuve Clicquot		85
107	Laurent Perrier Brut La Cuvée		75
108	Laurent Perrier Rosé		120
109	Romeo Prosecco	7	30
110	Romeo Juliet Rosé	7.50	32
111	Il Grillo De Santa Tresa <i>Organic & Vegan</i>		38
112	Alt Sparkling Non-Alcoholic Chardonnay & Rosé <i>Organic</i>	4.50	17

WHITE WINE

		175ml	250ml	Bottle
201	Racovita Pinot Grigio <i>Moldova</i>	5.95	7.95	25
202	Mountbridge Reserve Chardonnay <i>Australia</i>	6.95	9.50	28
203	Prunus Dao Branco <i>Portugal</i>	6.95	9.50	29
204	Kono Sauvignon Blanc <i>New Zealand</i>	8.50	11.50	35
205	Muscadet De Sèvre Et Maine Sue Lie La Sablette <i>France</i>	8.50	11.50	33
206	Raimat Saira Albarino <i>Spain</i>	8.50	11.50	34
207	Gavi Di Gavi Roberto Sarotto, Sassi Della Maddalena <i>Italy</i>	9	12.50	36
208	Bouchard Finlayson, Blanc De Mer <i>South Africa</i>	9	12	35
209	Macon Lugny Cuvée Eugene Blanc <i>France</i>	9.50	13.50	38
210	Riesling Grand Cru, Schonenberg, Biecher & Schaal <i>France</i>	10.50	13.50	38
211	Bouchard Finlayson, Walker Bay, Sauvignon Blanc <i>South Africa</i>	11	14	40
212	Bouchard Finlayson, Sans Barrique <i>South Africa</i>	12	16	45
213	Sancerre Roland Tissier, Sauvignon Blanc <i>France</i>	12.50	16.50	46
214	Chablis Jean Marc Brocard <i>France</i>	13	17	48
215	Bouchard Finlayson, Crocodile's Lair Chardonnay <i>South Africa</i>			49
216	Bouchard Finlayson, Walker Bay Reserve <i>South Africa</i>			50
217	Bouchard Finlayson, Missionvale Chardonnay <i>South Africa</i>			58
218	Mcguigan Sauvignon Blanc Zero <i>Australia</i>	3.50	5.50	15

ROSÉ WINE

		175ml	250ml	Bottle
301	Out Of America Zinfandel Rosé <i>USA</i>	6.50	9.50	28
302	Monte Del Fra Bardolino Rosé <i>Italy</i>	7.50	10.50	29
303	Barbe Belle Côteaux D'aix En Provence Rosé <i>France</i>	8.50	11.50	32
304	La Cala, Provence Rosé <i>France</i>	10.50	13.50	38
305	Mcguigan Rosé Zero <i>Australia</i>	3.50	5.50	15

RED WINE

		175ml	250ml	Bottle
401	Los Picos Reserve Merlot <i>Chile</i>	5.75	7.50	25
402	Marcel Martin, Cabernet Sauvignon <i>France</i>	5.75	7.50	25
403	Bodega Privada Malbec Bonarda <i>Argentina</i>	5.75	7.50	25
404	Escena Rioja <i>Spain</i>	6.50	8.50	26
405	Voiturette Pinot Noir <i>France</i>	6.50	8.50	26
406	Château Le Monge, Médoc <i>France</i>	7.50	9.50	29
407	Borgo Del Mandorlo Appassimento <i>Italy</i>	8.50	11.50	32
408	Beaujolais Village Louis Jadot <i>France</i>	8.50	11.50	32
409	Humberto Canale Estate Merlot <i>Argentina</i>	8.50	11.50	33
410	Septima Obra Malbec <i>Argentina</i>	10.50	13.50	38
411	Cune Tinto Reserva Rioja <i>Spain</i>	10.50	13.50	40
412	Château Lucas, Lussac-Saint Emillion <i>France</i>	11.50	14.50	42
413	Chocolate Box, 'Dark Chocolate' Shiraz <i>Australia</i>	11.50	14.50	42
414	Billeron Bouquey, Saint Emillion, Grand Cru <i>France</i>	12.50	15.50	45
415	Domaine La Font De Notre Dame Gigondas <i>France</i>	13.50	16.50	46
416	Bouchard Finlayson, Hannibal <i>South Africa</i>	15	19	55
417	Bouchard Finlayson, Galpin Peak Pinot Noir <i>South Africa</i>	17	21	60
418	Bouchard Finlayson, Tête De Cuvée <i>South Africa</i>			195
419	Mcguigan Shiraz Zero <i>Australia</i>	3.50	5.50	15