

# The Duke of Richmond

Crémant De Loire 8.5 / 47      Hot Whiskey & Ginger 7.5      Pear Negroni 10      Mulled Cider & Rum 7.5

Sicilian Green Olives (vg) (gf) 6      Sourdough Bread & Butter (vg) 5      N1 Saucisson & House Pickles 6.5

Masala spiced parsnip soup, crispy leeks & tarka (vg) 8.5

Scottish smoked haddock & brown shrimp vol au vent, Avruga caviar 11.5

Prosciutto crudo, celeriac remoulade, brandy prune & hazelnut compote (n) 9.5

Whole baked truffled camembert, bitter leaf salad & toast (v) 20

Hand-picked Cornish crab chip butty (gfo) 12

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Poached Chalk stream trout, braised lentils & bacon, kale & mustard sauce (gf) 26

Tamworth pork chop, braised white beans, black cabbage, Merinda tomatoes & crispy sage pangrattato (gfo) 24

Twice baked goat's cheese souffle, roast Delicia squash, bitter leaf salad, hazelnut cream sauce (v) (n) 22

7oz Irish grass-fed Rib-eye steak & hand-cut chips, choice of sauce 30

Béarnaise sauce (v) (gf) **or** Café de Paris Butter (gf) **or** Peppercorn sauce (gf)

Hand-cut chips & béarnaise sauce (v) (gf\*) 6.5 | Truffled cheesy chips (v) (gf\*) 7 | Green salad (vg) (gf) 5

6oz 100% Native breed rib cap patty      **Burgers**      All served with hand cut skin on chips

Add smoked belly bacon (gf) 1.5 | Truffled cheesy chips (gf\*) 1.5

Duke Burger, Roquefort blue cheese, béarnaise sauce & confit onions (gfo) 18

Southern fried spicy chicken burger, slaw, chipotle mayo & pickled jalapenos 17

Mushroom & Taleggio burger, confit onions & rosemary aioli (v) or (vg) (gfo) 16.5

Cheeseburger, dill pickles, American cheese & thousand island sauce (gf) 17

Affogato; al caffè (gf) 7 | Pedro Ximinez Sherry (gf) 7.5

Chocolate torte, crème fraiche & brandy oranges (gf) 8.5

Apple & quince crumble, toasted almonds & double cream (n) 8.5

Sticky date pudding, salted butterscotch sauce & vanilla ice cream 8.5

Ice cream; Tiramisu **or** Snickers (n) **or** Amaretto (n)      Sorbet (gf) (vg); Mango 3.5 each

Stilton, grapes & seeded crackers (gfo) (n) 9.5

Espresso Martini 10

Sauternes Dessert Wine 9

Vielle Prune 9.5

Ask your server for a ticket to enter our Sunday Roast Raffle

**Please let us know if you have any allergies or dietary requirements**

A discretionary 15% service charge will be added to your bill

v = vegetarian    vg = vegan    n = nuts    s = sesame    gf = gluten free    gfo = gluten free option    gf\* = trace gluten