

# Interval dining in the Duchess Restaurant

£95 for three courses, water, coffee

## First Course

### Confit Chicken Terrine

with pistachio & apricot  
*chicory, piquant vegetables g/f*  
(contains nuts)

### Sesame Salmon Tataki

lemongrass rice, miso cabbage,  
pickled ginger g/f d/f

### Chilli Labneh

with honey & fennel roasted carrots,  
dukkah, confit garlic v g/f

### Beetroot & Red Onion Tarte Tatin

apple, celery & fennel slaw vg

### Foie Gras *charred peach & brioche*

(£18 supplement)

v vegetarian

vg vegan

g/f gluten free

d/f dairy free



## Main Course

### Pepper Crusted English Beef Fillet

with tarragon & bone marrow jus  
*smoked butter mash, roasted shallot,*  
*charred asparagus g/f (£12 supplement)*

### Seared Darn of Stone Bass

steamed leeks, petit pois & samphire linguine,  
chive beurre blanc

### Roast Supreme of Guinea Fowl with orange & calvados

*braised leg, boulangère potatoes, fine beans with prosciutto*

### Whole Dressed Native Lobster

*lemon mayonnaise, summer salad, hot new season potatoes*  
(£28 supplement)

### Roasted Vegetable Makhani

*Coconut, cardamom & toasted almond rice,*  
*spinach pakora & pickle vg (contains nuts)*

### Chestnut & King Oyster Mushroom Wellington

*lyonnaise potatoes, tender stem, lemon & thyme sauce vg*

## Dessert

### Milk Chocolate & Orange Bavaois

*buttery shortbread*

### Sicilian Lemon Tart

*textures of raspberry*

### Caramelised Banana & Rum Cake

*salted caramel ice cream vg*

### Pimms Jelly *summer fruits,*

*mint & cucumber syrup g/f d/f*

### A Selection of English cheese

*quince, celery & biscuits*

