

# Interval dining in the Duchess Restaurant

£95 for three courses, bread & butter, water, coffee



## First Course

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

**Sesame Salmon Tataki** *g/f d/f*  
*lemongrass rice, miso cabbage,*  
*pickled ginger*

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

**Beetroot & Red Onion Tarte Tatin** *vg d/f*  
*apple, celery & fennel slaw*

**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** *g/f*  
with tarragon & bone marrow jus  
*smoked butter mash, roasted shallot,*  
*charred asparagus (£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 Poached Dressed Native Lobster** *g/f*  
*lemon mayonnaise, summer salad, hot new season potatoes*  
(£28 supplement)

**Roasted Vegetable Makhani** *vg d/f*  
*coconut, cardamom & toasted almond rice,*  
*spinach pakora & pickle (contains nuts)*

**Chestnut & King Oyster Mushroom Wellington** *vg d/f*  
*lyonnaise potatoes, tenderstem broccoli, lemon thyme sauce*

## Dessert

**Milk Chocolate & Orange Bavaois** *v*  
*ginger shortbread*

**Sicilian Lemon Tart** *v*  
*textures of raspberry*

**Caramelised Banana & Rum Cake** *vg*  
*d/f salted caramel ice cream*

**Pimms Jelly** *g/f d/f*  
*summer fruits, mint & cucumber syrup*

**A Selection of English cheese** *v*  
*quince, celery & biscuits*

