



★★★★

THE DUKE OF RICHMOND
HOTEL



SUNDAY LUNCH MENU

Two-course £30 | Three-course £38

STARTER

Local Crab and Lobster Bisque
Cognac and dill cream

Smoked Chicken and Confit Leek Terrine
Toasted brioche, red onion chutney

Guernsey Mussels
White wine and garlic cream, shallot, warm bread

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

MAIN COURSE

Your Choice of Roast or a Selection of All Three:

Roast Sirloin of Beef

Crispy Pork Belly

Roast Chicken

Yorkshire pudding, roast potatoes, roasted root vegetables, red wine jus

Medley of Seafood

Bernie's scallop, sea bass, salmon, crab and lobster emulsion

Heritage Beetroot Gnocchi (ve)

Baby spinach and toasted hazelnuts

DESSERT

Bea Tollman's Cheesecake 🍷🇬

Baked vanilla cheesecake with berry compôte

Raspberry Pannacotta tart (ve)

Raspberry jelly

Bea Tollman's Honeycomb Ice Cream 🍷🇬

Crunchy honeycomb

Selection of Local & Continental Cheese

Celery, homemade chutney, grapes, biscuits



Denotes a favorite signature dish of Mrs T, our Founder and President | (ve) vegan



Indicates that dishes include products locally grown, caught, reared or produced.

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.