

Le Ducherin

PRIX FIXE

Malcolm John

LES HORS D'ŒUVRES

Tomato velouté, courgette flower & basil
Smoked eel, baby beetroot, watercress & horseradish blinis
Pressed duck terrine, cherry compote & sour dough
Red wine poached pear, roquefort endive & walnut salad (v)
Charentais melon, bayonne ham, rocket & aged parmesan

LES PLATS PRINCIPAUX

Risotto primavera (v)
Sea bream bourride, mussels, clams & saffron rouille
Black gate rump, sauce au poivre & pommes frites
Barnsley lamb chop, aubergine caviar & pomme purée
Confit pork belly, honey roasted peach & borlotti beans

SIDE DISHES

Jersey potatoes, Sautéed spinach, Green, Gratin dauphinoise, Pommes frites
4.50

LES DESSERTS

Selection of farmhouse cheeses, chutney & cheese biscuits
Crème brûlée, orange madeleine
Chocolate, orange bavaois & cream chantilly
Mango sorbet & coconut meringue
Strawberry pavlova & mascarpone

2 COURSES £19.50 | 3 COURSES £24.50

AVAILABLE FOR LUNCH & DINNER TUESDAY – SUNDAY
EXCLUDING FRIDAY AND SATURDAY NIGHT

*All prices are inclusive of 20% VAT | A 12.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order*