



*Le Ducherin*

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**PRIX FIXE**

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Malcolm John

**LES HORS D'ŒUVRES**

Cauliflower velouté, sautéed wild garlic & smoked duck  
Feuilleté of snails, chicken oyster, broad beans & morels  
Chicken liver, foie gras parfait, apricot chutney & toasted broiche  
Red wine poached pear, roquefort endive & walnut salad (v)  
Grilled red mullet, peas, crab tempura & saffron aioli  
Asparagus, poached egg, hollandaise & aged parmesan (v)

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**LES PLATS PRINCIPAUX**

Beetroot, goats cheese tortellini, rocket & parmesan salad (v)  
Fillet of sea bass, cuttle fish & wild garlic risotto  
Black gate rump, sauce au poivre & pommes frites  
Maize fed chicken supreme, herb gnocchi, sprouting broccoli & creamed mushrooms  
Châteaubriand for 2, bone marrow & pommes frites (*supp. £16pp*)  
Breast of lamb navarin & pomme mousseline

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**SIDE DISHES**

Jersey potatoes, Sautéed spinach, Green beans, pomme frites, Gratin dauphinoise,  
Pommes frites, Sprouting broccoli

4.25

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**LES DESSERTS**

Selection of farmhouse cheeses, chutney & cheese biscuits  
Crème brûlée, lemon madeleine  
Valrhona dark chocolate bavarois , crème chantilly & raspberries  
Passion fruit sorbet & blueberry meringue  
Rhubarb posset & gingerbread crumble

**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*