

# Menu

## ~Starters~

 <b>Chicken Noodle Soup</b>	7.50	
<b>Salmon Tartare,</b> truffle aioli, quail egg, watercress and toasted brioche	8.00	
<b>Baked Goats' Cheese Crottin, (v)</b> honey roasted figs and pomegranate	8.00	
<b>Wild Mushroom Arancini, (v)</b> garlic and shallot purée, curly kale	8.00	
<b>Roasted Pigeon,</b> poached blackberries, celeriac, wild mushrooms	8.50	
<b>Glazed Duck Carpaccio,</b> chocolate oil, dressed leaves and cherry compôte	8.50	
<b>Local Picked Crab Salad,</b> apples, pickled fennel, horseradish and Avruga caviar	9.50	
<b>Fresh Tuna Niçoise Salad (starter/main)</b>	9.50/15.00	

## ~Main Courses~

 <b>Rotisserie Half-Chicken,</b> lemon and thyme or peri-peri sauce	14.50	
<b>Classic Fish &amp; Chips</b>	16.00	
 <b>Arthur's Chicken Curry</b>	15.00	
<b>Braised Beef with Bourguignon Sauce,</b> buttered spinach	16.50	
<b>Spiced Crispy Belly Pork,</b> pearl barley risotto, balsamic jus	15.50	
<b>Pan Seared Calves Liver,</b> shallots, crispy bacon, apple mash, Madeira jus	14.50	
<b>Rack of Lamb,</b> black pudding, roasted root vegetables, rosemary jus	18.00	

## ~Vegetarian~

 <b>Mararoni and Cheese (v)</b>	12.50	
<b>Homemade Gnocchi, (v)</b> winter vegetables	14.50	
<b>Curried Sweet Potato and Chickpea Pot, (v)</b> coriander, saffron and wild rice	13.50	

## ~Express Lunch and Early Bird Dinner~



The time is 60 minutes or your money back.  
12pm & 2pm and 5.30pm & 7pm Mondays to Fridays  
£12.50 for 2 courses and £15.00 for 3 courses

(v) Suitable for vegetarians



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## ~Daily Specials~

See blackboard  
for chef's selection using fresh, local produce

## ~Burgers~

All served in a brioche bun, lettuce, tomato, gherkin

<b>8oz Beef Burger</b>	14.00
<b>8oz Grilled Spicy Chicken Burger</b>	13.50
<b>Toppings,</b> bacon, caramelised onions, Cheddar, blue or American cheese	each 1.50 each 1.50

## ~Grills~

All served with flat mushrooms, rocket salad, grilled tomato

<b>10oz Sirloin</b>	20.00
<b>10oz Rib Eye</b>	22.00
<b>7oz Fillet</b>	23.00
<b>Sauces,</b> green peppercorn, béarnaise or garlic butter	All 2.00


## ~Side Orders~

creamed spinach, sautéed potatoes, green beans, shallots and Parmesan, mashed potatoes, sautéed curly kale, garlic butter, chunky chips, carrots and sugar snap peas, French fries	All 3.50
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## ~Side Salads~

rocket and cherry tomato salad, mixed salad, cabbage salad or broccoli salad	All 3.50
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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.

 Signature dishes from  
"A Life in Food" by  
Bea Tollman, Founder  
and President of Red  
Carnation Hotels.



Leopard Bar & Restaurant

All food and beverage prices are subject to a 10% discretionary service charge.