

The Duke X Lee Westcott

our offering will rotate week-by-week, to enable our guests the opportunity to discover our new dining dishes curated by Lee. Enjoy!

THREE COURSE SET MENU | 30

STARTER

Brixham Cock Crab on Toast - *on toasted sourdough*

Rope-Grown Cornish Mussels - *sun blushed tomatoes, fennel capers, Nduja*

MAIN

28-Day Dry Aged Bavette - *Swaledale 'regenerative farmed' beef, served with autumn greens, salsa verde, Koffman fries & your choice of sauce*

Parpardelle Pasta - *olives, capers, tomato, chilli, spenwood cheese (v)*

DESSERT

English Trifle - *orange, white chocolate & vanilla*

Chocolate Mousse - *chocolate & almond crumb, blackberry sorbet*

An optional 12.5% service charge will be added to your bill.
Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.
(v) = vegetarian (vg) = vegan (gf) - gluten free