

The Duke X Lee Westcott

Starter

Confit Corn-Fed Chicken Terrine - *apricot, black garlic, red onion marmalade*

Crown Prince Squash Soup - *coconut, ginger, chilli (vg)*

Main

Line Caught Cornish Cod - *harissa, barley, piquillo peppers, rope-grown mussels*

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

Dessert

English Trifle - *clementine, white chocolate*

70% Chocolate Mousse - *almond, cultured yoghurt*

Three courses | **30**

	175ml	250ml	75cl
White			
Chateuneuf-du-Pape 'Clos Saint Michel', [Rhone, France]	12	16	45
Orange			
Catarratto Baglio Antico [Alcamo, Sicily] (vg)	9.5	13	37
Red			
Cabernet Sauvignon 'The Good Luck Club', [Barossa Valley, Australia]	12.5	17.5	49

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