
The Duke X Lee Westcott

Lee Westcott is back for the 4th instalment, of our new seasonal menu, bringing comfort dishes & seasonality with a touch of Lee Westcott refinement. Many of his previous ventures have focused on a farm to table ethos which reflects in his style of cooking and choice of ingredients.

THREE COURSE SET MENU | 48

Citrus Cured Sea Bream

sesame, clementine, soy, hazelnut

Dorset Crab On Toast

tomato jam, cucumber, crispy seaweed

Smoked Aubergine

chilli, feta cheese, tomato, olive oil, oregano

Roasted Fallow Deer

squash, cavolo nero, grilled Treviso

Roasted Cornish Cod

tomato, fennel butterbean & coconut milk cassoulet, grilled baguette

Slow Braised Leeks

gribiche sauce, rainbow chard, hazelnuts

Apple & Blackberry Sponge Pudding

homemade custard

Plum & Almond Frangipane Tart

vanilla ice cream

This menu may be subject to change due to availability

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