

## The Duke X Lee Westcott

*In the 3rd instalment of our seasonal menus series, each menu reflects Lee's signature approach to seasonally focused dining. 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 | **35**

*Choose 1 option for each course*

*Aylesbury Duck Leg Rillettes – pickled cucumber, soy, miso, sesame & grilled sourdough*

*Stracciatella – Iberico tomatoes, agretti, capers & parsley*

*Cornish Cod – spiced aubergine, puy lentils, heritage carrots & sumac yoghurt*

*Lemon Roasted Grezzina Courgettes – romesco sauce, bulls heart tomato,*

*pecorino & wild garlic*

*English Trifle – strawberry & white chocolate*

*Sticky Toffee Pudding – clotted cream ice cream*

*This menu may be subject to change due to availability*

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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

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### THREE COURSE SET MENU | 45

*Choose 1 option for each course*

*Wye Valley Asparagus – sauce gribiche, wakame seaweed & wild garlic oil*

*Steak Tartare – Clarence Court egg yolk & grilled sourdough*

*Grilled Herdwick Lamb Breast – English peas, salsa verde & Jersey royal potatoes*

*Steamed Cornish Plaice – watercress sauce, rope grown mussels & confit fennel*

*English Trifle – strawberry & white chocolate*

*Treacle Tart – whipped Cornish clotted cream*

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