

Menu

~Salads and Starters~

Bea Tollman's Chicken Noodle Soup,  mini chicken pie	8.00
Seafood Ceviche (scallop, prawn, seabass, squid), avocado, red onion, coriander salad	9.50
Pan Seared Fillet of Local Mackerel, mackerel tartare, chicory, fennel, olive crumb	9.00
Treacle Cured Lamb Carpaccio, shallot mousse, pickled walnut, green beans, quail egg	9.50
Fort Grey Mousse and Waldorf Salad 	8.00

~Main Courses~

Roasted Veal Medallions, lemon scented polenta, baby vegetables, veal jus	17.50
Chargrilled Pork Cutlet, broad beans, sweetcorn and tomato relish, roasted squash purée, sage jus	16.00
Bea Tollman's Half Rotisserie Chicken,  mashed potato or chips, house salad	15.50
Arthur's Chicken Curry,  saffron wild rice, poppadum, mango chutney	16.00
Guernsey Battered Fish and Chips, mushy peas, tartare sauce, lemon	16.00
Homemade Tagliatelle Primavera,  tomato, courgette, peas, broccoli, carrots	14.00
Beetroot and Goats' Cheese Risotto,  pea shoots, goats' cheese, olive oil	14.00

~Salads~

McCarthy Salad,  grilled chicken, beetroot, Guernsey Cheddar, egg and crispy bacon	10.00/14.00
Caesar Salad	7.00/10.00
with grilled chicken	1.50/3.00
with grilled prawns	2.00/4.00

~Daily Specials~

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

~Grills~

All cuts are served with flat mushroom, rocket salad
and grilled tomato

10oz Sirloin	21.50
10oz Rib Eye	22.50
7oz Fillet	25.00
Sauces, green peppercorn, béarnaise or garlic butter	each 1.50

~Burgers~

All served in a brioche bun, mayonnaise, lettuce,
tomato, gherkin, French fries or chips

8oz Homemade Beef Burger	15.50
Spicy Chicken Burger	14.50
Portobello Mushroom, Haloumi and Tomato Burger	13.00

Extra toppings: crispy bacon, caramelised
onion, Cheddar, blue cheese each 1.50

~Side Orders~

new potatoes, French fries, sautéed potatoes,
creamy mash, chunky chips each 3.00

green beans, broccoli, creamed spinach,
sautéed spinach, honey glazed carrots each 3.50

~Side Salads~

tomato, Mozzarella and rocket, house green salad,
spinach, beetroot and mandarin salad
cabbage salad, broccoli slaw each 3.50

If you require information on
allergen content of our food please
ask a member of staff and they will
be happy to help you.



★★★★
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HOTEL



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Leopard Bar & Restaurant

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

Wine List

Champagne & Sparkling Wine

			glass	bottle
100	Guy Cadel Brut, Duke of Richmond Label	NV	11.00	54.00
101	Lanson Père et Fils Brut	NV	12.00	58.00
102	Lanson Brut Rosé	NV	13.00	64.00
103	Lanson White Label Sec	NV	13.00	64.00
104	Veuve Clicquot	NV		70.00
105	Taittinger, Brut Réserve	NV		72.00
106	Laurent Perrier Rosé	NV		95.00
107	Guy Cadel Magnum, 1.5L	NV		105.00
108	Perrier-Jouët, Cuvée Belle Epoque	2007		195.00
109	Moët & Chandon, Cuvée Dom Pérignon	2006		210.00
110	Cristal Roederer	2006		250.00
111	Prosecco il Caggio	NV	7.50	30.00
112	Azzillo Raboso Rosé	NV	7.50	30.00

White Wine

			175ml	250ml	bottle
201	Muscadet de Sèvre et Maine, Cuvée Selection, Sur Lie, Fr	2015	5.00	7.00	21.00
202	Largesse Chardonnay, Unoaked, Fr	2014	5.00	7.00	21.00
203	Bella Modella, Pinot Grigio, It	2015	5.50	8.00	24.00
204	Frost Pocket, Marlborough Sauvignon Blanc, NZ	2016	6.00	8.50	25.00
205	Falconhead Hawkes Bay Pinot Gris, NZ	2014	6.50	9.00	27.00
206	Bouchard Finlayson, Blanc de Mer, SA	2014/15	7.00	10.00	29.00
207	Pouilly-Fumé, Domaine Chauveau, Fr	2015	7.50	10.50	31.00
208	Gavi di Gavi Roberto Sarotto, Sassi della Maddalena, It	2015	8.00	11.00	33.00
209	Domaine Fournillon, Chablis AOC, Chardonnay, Fr	2014	8.00	11.00	33.00
210	Elephant Hill Viognier, Hawkes Bay, NZ	2015	8.50	11.50	34.00
211	Bouchard Finlayson, Walker Bay Sauvignon, SA	2015/16	8.50	11.50	34.00
212	Bouchard Finlayson, Sans Barrique, SA	2014/15	9.00	12.00	34.00
213	Sancerre Roland Tissier, Sauvignon Blanc, Fr	2016	8.50	11.50	36.00
214	Bouchard Finlayson, Crocodile's Lair, Chardonnay, SA	2014/15	8.50	11.50	36.00
215	Bouchard Finlayson, Walker Bay Reserve, SA	2012			39.00
216	Bouchard Finlayson, Missionvale, Chardonnay, SA	2014			40.00
217	Domaine du Colombier Chablis Premier Fourchaume, Fr	2015			49.00

Rosé Wine

			175ml	250ml	bottle
301	Rosé d'Anjou, Chemin des Sables, Sauvion, Fr	2015	5.00	7.00	21.00
302	Bella Modella Pinot Grigio Rosé, It	2015	5.50	8.00	24.00
303	Saint-Louis de Provence Rosé, Fr	2015	6.00	8.50	25.00
304	Coeur De Rosé Réserve, Côtes De Provence, Fr	2015	9.00	12.00	36.00

Red Wine

			175ml	250ml	bottle
401	Patriarche, Merlot or Pinot Noir, Fr	2013/15	5.00	7.00	21.00
402	Runamok, Shiraz, Aus	2015	5.00	7.00	21.00
403	Finca Manzanos Rioja, Sp	2015	5.50	7.50	23.00
404	Trapiche Malbec Las Melodias, Arg	2016	6.00	8.00	24.00
405	Septima Obra Cabernet Sauvignon, Arg	2012/13	6.50	8.50	25.00
406	Baglio Gibellina, Passimienta, Sic	2015	6.50	8.50	25.00
407	Domaine De La Soumade, Côtes du Rhone, Fr	2015	7.00	9.00	26.00
408	Humberto Canale Estate Merlot, Arg	2015	7.50	9.50	28.00
409	Cycles Gladiator Pinot Noir, Central Coast, USA	2013	7.50	9.50	28.00
410	Chocolate Box, - Dark Chocolate - Shiraz, Aus	2015	8.00	10.00	30.00
411	Château Lamothe, Haut-Medoc, Fr	2008	8.50	11.50	34.00
412	Chianti Classico Riserva Monte Bernardi, It	2014	8.50	11.50	35.00
413	Château Lucas, Lussac - Saint Emilion, Fr	2012	9.00	12.00	36.00
414	Dominio Del Plata 'Crios' Malbec, Arg	2014	9.50	12.50	37.00
415	Château Peymouton St Emilion Grand Cru, Fr	2014	10.00	13.50	40.00
416	Bouchard Finlayson, Hannibal, SA	2014	11.00	15.00	45.00
417	Bouchard Finlayson, Galpin Peak, Pinot Noir, SA	2013	13.00	18.00	54.00
418	Lacoste Borie Pauillac, Fr	2008			59.00
419	Bouchard Finlayson, Tête de Cuvée, SA	2009			155.00

Please ask a member of the team for our Grand Cru
& 1er Cru Classé Bordeaux selection

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Our proud association with the Bouchard Finlayson estate allows us to offer you some of the finest wine the Southern Hemisphere has to offer. Multi-award winning wine maker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.