

A LA CARTE MENU

STARTERS

Chicken noodle soup 🕒 🍴	£8.00
mini chicken pie	
Two little ducks	£9.00
smoked duck breast, poached egg, micro herb salad	
Cured mackerel 🕒	£9.00
chive potato salad, pickled cucumber, lemon crème fraîche	
McCarthy salad 🍴	£11.00/£16.00
grilled chicken, beetroot, Guernsey Cheddar, egg and crispy bacon	
Crab salad	£12.00
Guernsey crab, chicory, radish	
Heirloom tomato salad (v)	£8.00
mozzarella ice cream, basil gel, tomato broth	
Beetroot and goats' cheese (v) 🕒	£8.00
beetroot tartare, goats' cheese mousse, gel, olive crumb	

MAIN COURSES

Duo of lamb	£26.00
pressed shoulder, pea and broad bean medley	
Bea Tollman's rotisserie chicken 🕒 🍴	£16.00
mashed potato or chips, house salad	
The Governor's Curry Room lamb curry (OGH)	£19.00
saffron rice, naan bread, mango chutney	
Sea bass	£19.00
tomato and courgette, charred new potatoes, saffron emulsion	
Risotto nero 🕒	£21.00
Chef's catch of the day, crispy calamari	
Open fish pie	£21.00
Chef's selection of seafood, vegetables, Guernsey Cheddar sauce topped with mashed potato	

VEGETARIAN

Moroccan chickpea and vegetable tagine 🕒	£18.00
marinated tofu, herb couscous, apricot and turmeric chutney	
Pan fried gnocchi	£11.00/£16.00
grilled courgette and aubergine, lemon and rocket pesto	
Fig and Fort Grey orzo	£11.50/£16.50
sun blushed tomato, walnut salad	

SALADS

Grilled halloumi and pepper	£11.00/£16.00
Grilled prawn and coriander noodles	£17.00
Guernsey crab, chicory, radish	£17.00

~ CHEF'S SPECIALS ~

Check out Chef's 'Specials Board' featuring locally caught fresh fish and seasonal dishes.

GRILL

All served with field mushroom, grilled tomato and rocket salad

10oz sirloin	£23.50
10oz rib-eye	£24.50
7oz fillet	£27.00

SHARING PLATTERS

Wallow Farm board	£29.00
olive tapenade, hummus, olive oil and balsamic	
Seafood platter	£25.00
Guernsey crab, mackerel, crispy calamari, smoked salmon	
Vegetarian	£19.00
herb couscous, roasted Mediterranean-style vegetables, grilled tofu, chutney	

BAR CLASSICS 🕒

Beef burger	£16.50
Buttermilk chicken burger	£16.50
Black bean and quinoa burger (v)	£14.00

Our burgers are served with burnt butter ketchup, smoked mayo baby gem, tomato, gherkin, chips or French fries

Extra toppings: £1.75

bacon, caramelised onion, Cheddar, blue cheese

Locally caught battered fish £17.50

chunky chips, mushy peas and tartar sauce

SIDE DISHES

All £4.00

creamed or sautéed spinach, green beans, honey glazed carrots, spring cabbage, broccoli, sautéed potatoes, sweet potato fries, French fries, chunky chips, new potatoes, creamy mash, green salad, rocket and tomato salad

~ EXPRESS LUNCH ~

Served Monday to Saturday 12.00 until 14.00

~ PRE-THEATRE SUPPERS ~

Served daily from 17.30 until 18.30

Choose from dishes marked with 🕒

2 Courses - £19.50 3 Courses - £23.50



★★★★

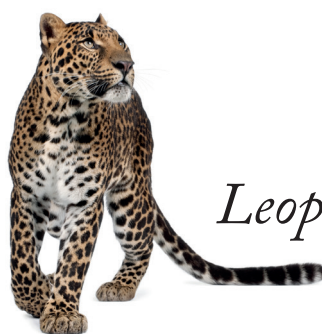
THE DUKE OF RICHMOND
HOTEL



www.facebook.com/
dukeofrichmondhotel



www.twitter.com/
DOR_Guernsey



Leopard Bar & Restaurant

*If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.
All food and beverage prices are subject to a 10% discretionary service charge.*

WINE LIST

Champagne and Sparkling Wine

			125ml	bottle
100	Lanson Père and Fils Brut	NV	12.50	70.00
101	Lanson Brut Rosé	NV	13.50	80.00
102	Lanson White Label Sec	NV	13.50	80.00
103	Veuve Clicquot	NV		75.00
104	Castelnau Blanc de Blancs			80.00
105	Laurent Perrier Rosé	NV		95.00
106	Ruinart Blanc de Blancs	NV		120.00
107	Moët and Chandon, Cuvée Dom Pérignon	2009		210.00
108	Cristal Roederer	2009		250.00
109	Romeo Prosecco	NV	7.00	30.00
110	Romeo Juliet Rosé	NV	7.00	30.00
111	Il Grillo de Santa Tresa (Organic and Vegan)	NV	7.50	35.00

White Wine

			175ml	250ml	bottle
201	Racovita Pinot Grigio, Moldova	2017/18	5.50	7.50	22.00
202	Wildcard Unoaked Chardonnay, Aus	2017/18	6.00	8.50	24.00
203	Prunus Dão Branco, Portugal	2017	6.50	9.00	25.00
204	The Merchant's Marlborough Sauvignon Blanc, NZ	2017/18	7.00	9.50	27.00
205	Muscadet de Sèvre et Maine sur Lie La Sablette, Fr	2017/18	7.00	9.50	27.00
206	Raimat Saira Albarino, Sp	2017	7.50	10.50	29.00
207	Gavi di Gavi Roberto Sarotto, Sassi della Maddalena, It	2017/18	7.50	10.50	29.00
208	Bouchard Finlayson, Blanc de Mer, SA 	2016/17	8.00	11.50	32.00
209	Not Your Grandma's Riesling, Eden Valley, Aus	2017	8.50	12.50	35.00
210	The Money Spider Roussanne, Aus	2017/18	8.50	12.50	35.00
211	Bouchard Finlayson, Walker Bay, SA 	2016/17	9.50	13.50	38.00
212	Elephant Hill Hawkes Bay Viognier, New Zealand	2016	9.50	13.50	38.00
213	Bouchard Finlayson, Sans Barrique, SA 	2015/16	10.00	14.00	40.00
214	Sancerre Roland Tissier, Sauvignon Blanc, Fr	2017/18	10.00	14.00	40.00
215	Chablis Jean Marc Brocard, France	2017/18	10.50	14.50	42.00
216	Bouchard Finlayson, Crocodile's Lair, Chardonnay, SA 	2016/17	11.00	15.50	45.00
217	Bouchard Finlayson, Walker Bay Reserve, SA 	2016/17			45.00
218	Bouchard Finlayson, Missionvale, Chardonnay, SA 	2014/15			56.00
219	Savigny Les Beaunes Blanc Patrick Javillier, Fr	2015			69.00

Rosé Wine

			175ml	250ml	bottle
301	Chemin de Provence Rosé, Fr	2017/18	5.50	7.50	22.00
302	Monte del Fra Bardolino Rosé, It	2017/18	6.00	8.50	24.00
303	Barbebelles Côteaux d'Aix en Provence Rosé, Fr	2018	6.50	9.50	26.00
304	M de Minuty, Provence Rosé, Fr	2017/18	9.00	12.50	36.00

Red Wine

			175ml	250ml	bottle
401	Los Picos Reserve Merlot, Ch	2017/18	5.50	7.50	22.00
402	Finca El Picador, Cabernet Sauvignon, Ch	2017	5.50	8.00	22.00
403	Bodega Privada Malbec Bonarda, Arg	2017/18	6.00	8.50	24.00
404	Escena Rioja, Sp	2017/18	6.50	9.00	25.00
405	Voiturette Pinot Noir, Fr	2017/18	6.50	9.00	25.00
406	Château le Monge, Médoc, Fr	2015	7.00	9.50	27.00
407	Humberto Canale Estate Merlot, Arg	2016/17	7.50	10.50	29.00
408	Château Lucas, Lussac-Saint Emilion, Fr	2014	8.00	11.50	32.00
409	Chocolate Box 'Dark Chocolate' Shiraz, Aus	2016	8.50	12.00	34.00
410	Viña Real Rioja Reserva, Sp	2013	10.00	14.50	42.00
411	Château Peymouton, Saint Emilion Grand Cru, Fr	2015/16	11.00	15.00	43.00
412	L'Expressio del Priorat, Sp	2017	11.50	15.50	44.00
413	Elephant Hill, Pinot Noir, NZ	2016/17	11.50	15.50	44.00
414	Bouchard Finlayson, Hannibal, SA 	2015/16	12.50	18.00	52.00
415	Bouchard Finlayson, Galpin Peak, Pinot Noir, SA 	2015/16	14.00	20.00	58.00
416	Badine de La Patache Pomerol, Fr	2015			58.00
417	Payten and Jones Major Kong Syrah, Aus	2014			65.00
418	Château Pedesclaux 5 ^{ème} Cru Classé Pauillac, Fr	2010			110.00
419	Bouchard Finlayson, Tête de Cuvée, SA 	2009			195.00

Please ask a member of the team for our Grand Cru and 1^{er} Cru Classé Bordeaux selection.

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



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

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.