



*British Cooking at its finest: Chefs Tom Aikens & Nigel Mendham collaborate on The Norfolk Boys menu this July, a taste of Norfolk in the heart of Mayfair in support of Hospitality Action.*

Welcome to GBR - Great British Restaurant!

**WELCOME COCKTAIL TO START THE EVENING**



**NORFOLK GIN AND BEETROOT CURED LONGSHORE COD (NM)**

THYME – KINGS LYNN BROWN SHRIMPS – ORANGE

SAUVIGNON DE TOURAINE, LES GRENETTES, DOMAINE BEAUSEJOUR, 2017, LOIRE, FRANCE



**NORFOLK ASPARAGUS (TA)**

BLACK GARLIC PUREE, GARLIC OIL, CURED EGG YOLK, NURTURED IN NORFOLK HERBS

RIESLING, TROCKEN, SCHLOSS LIESER, 2017, MOSEL, GERMANY



**CROMER CRAB (TA)**

BURNT CELERIAC, BLANKNEY SAMPHIRE, HORSERADISH

MÂCON CHARDONNAY, CLOS DE LA CROCHETTE, HÉRITIERS COMTES LAFON, 2016, BURGUNDY, FRANCE



**ROASTED CAULIFLOWER FLORETS (NM)**

BIFFIN APPLE – 'COLMAN'S' ENGLISH MUSTARD – BINHAM BLUE CHEESE

FLEURIE, BERNARD METRAT, 2016, FRANCE



**57 DEGREE LAMB NECK FILLET (NM)**

PICKLED SEA ASPARAGUS – 'STEWKEY BLUES' – BAKED ORGANIC BAGTHORPE FARM POTATO

MAS MARTINET, MENUT, PRIORATO, 2017, SPAIN



**POACHED & DEHYDRATED SHARRINGTON FARM STRAWBERRIES (TA)**

LEMON BALM, BASIL ICE – CREAM

COTEAUX DU LAYON, CHAUME, DOMAINE DES FORGES, 2016, LOIRE, FRANCE



**SANTE DU CHEF**

TA BY TOM AIKENS    NM BY NIGEL MENDHAM

#DUKESLONDON | #DUKESHOTEL | #DUKESLIFE | #GBR | #GBRLONDON | #NORFOLKBOYSGBR

For dietary requirements and food allergies, please ask one of our team members for assistance.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of food borne illness.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.