

◆ LONDON ◆



'Respect Everything, Waste Nothing'
A one-night Collaboration between Chefs Jon Parry and Nigel Mendham.

£95.00 PER PERSON

WELCOME DRINK TO START THE EVENING



SALT-BAKED CELERIAC SOUP WITH RYE BREAD AND HOUSE-CHURNED BUTTER

SALT BAKED CELERIAC SOUP, DICED APPLE, CELERIAC ASH, RYE BREAD, SOURED BUTTER



BURNT LEEK AND BOG BUTTER

COOKED LEEK WHITE, LEEK TOP OIL, LEEK TOP CRUMB, BOG BUTTER HOLLANDAISE



FISH AND CHIPS

ROASTED HAKE, WARM TARTARE SAUCE, DUCK CONFIT POTATO, SQUID IN CRACKER FILLED WITH HAKE RILLETTES



SCALLOP AND XO

PAN FRIED SCALLOP SERVED IN THE SHELL, XO SAUCE, PICKLED CELERIAC TOPS, SALTED CELERIAC LEAVES



LAMB AND VEG

57C LAMB NECK, SPLIT GREEN PEAS, SWEDE CONFIT, SMOKED SHOULDER



PUDDING

DARK CHOCOLATE TART, PARSNIP ICE CREAM, NUTMEG & RYE CRUMBLE



SANTÉ DU CHEF

ALL DISHES ARE COMPLEMENTED WITH A WINE PAIRING

#DUKESLONDON #DUKESHOTEL #DUKESLIFE #GBR #GBRLONDON

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.
Price is inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.