MARGOT HENDERSON
AT THE DOUBLE RED DUKE

WEDNESDAY 8TH OCTOBER

MENU

Nibbles

Fried Tripe & Ketchup

Honeycomb Tripe, cooked then deep-fried, served with Rochelle ketchup

Dressed Crab on Focaccia

White & Brown Crab Meat, Chilli, Mayonnaise, Coriander, Lime, Spring Onions, on top of a piece of Foccacia

Starters

Girolles & Lardo

Cooked in the wood burning oven, dressed with Lemon, Parsley a little Olive Oil, then thin slices of Rochelle Lardo

Leeks & Botarga

Leeks grilled, dressed with Sherry, Chilli, Vinaigrette & Grated Botarga

Grilled Ox Tongue & Green Sauce

Poached Smoked Ox tongue, sliced, grilled and dressed with Green Sauce

Main Course

Braised Rabbit, Snails & Bacon

Braised Rabbit in the wood burning oven, cooked with Bacon, Snails and a Base

Mash Potato, Braised Fennel

Dessert

Walnut & Plum Tart & Vanilla Ice Cream

Walnut & Brown Sugar Frangipane with a roasted Plum base
Topped with Vanilla Ice Cream

Prices include VAT. An optional service charge of 12.5% will be added to your bill Allergens? - Please ask your server