

THE  
DUKE<sup>th</sup>  
CAMBRIDGE  
PUB & DINING

## SIGNATURE VALENTINE'S EXPERIENCE MENU

2 courses £47.50 per person, 3 courses £57.95 per person

*Glass of Champagne*

*Amuse bouche*

**Chilled bloody Mary gazpacho**, chilli salt

*Starters*

**Plate of Severn & Wye smoked salmon**, capers, fresh dill and lemon \*gf

**Aubrey Allen dry aged beef tartare**, sourdough crouton, Clarence Court soy cured egg yolk \*gf

**Hot honey kissed burrata**, charred carrots, dukkah v gf

**Vodka battered scallops**, beetroot and horseradish, miso and seaweed crumb (£5 supplement) \*gf

*Mains*

**Seared fillet of monkfish**, charred leeks, dashi poached new potatoes, salmon caviar, beurre blanc gf

**Roasted sweet potato**, wild mushroom, and winter truffle pithivier, cavolo nero, charred onion \*ve

**Fillet of Sussex pork stuffed with prosciutto and parmesan**, maple glazed belly, lovage mash, apple and calvados

**Beef Wellington to share**, Bordelaise sauce, dauphinoise potatoes (£10 supplement per person)

*Desserts*

**Braeburn apple Tarte Fine to share**, Armagnac syrup, French vanilla gelato, brandy snap tuile v

**Trio of desserts to share**, hot chocolate fondant, Gâteau opéra, chocolate bomb, salt caramel pouring sauce

**Cheese board to share** Cornish brie, Cashel blue, onion puree, fig and sultana toast

*Petit fours* £5

**Coffee & Petit fours**, local artisan truffle, salted caramel and cocoa

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VE ON REQUEST (\*GF) = CAN BE ADAPTED TO GF ON REQUEST

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.