

THE DUKE

Heavenly Bloody Marys to go with your roasts! 8.5

TO SHARE

Homemade bread, cold pressed rapeseed oil 1.95 with marinated olives 45

Our chefs daily bake breads using British flour and a lot of love

Vegetarian Platter: Pearl barley salad, marinated green beans, olives & feta, hummus & warm bread 7/14

Meat Platter: Herb roasted ham, Milano salami, spicy sausage, Serrano ham, warm bread & marinated olives 7.5/15

SMALL PLATES

Two are perfect for a light bite, or just one as a starter

Soup of the day, bread 5

Grilled asparagus, trofie pasta, hazelnuts & parmesan (N) (V) 7

Heritage tomatoes, marinated squid & octopus, extra virgin olive oil (G) 8

Devilleed lambs kidneys, crisp potatoes (G*) 7

Duck liver parfait, apple & onion chutney, toast 6.5

SUNDAY ROASTS

Spiced lentil roast, mushroom & thyme gravy, Yorkshire pudding (can be made vegan) (v) 11.5

Slow roast saddle of Norfolk Horn lamb, mint sauce & Yorkshire pudding 15.5

Half a roasted Shropshire chicken, lemon & thyme, bread sauce, Yorkshire pudding 15.5

Roast 28 day aged Scotch rib of beef, creamed horseradish, Yorkshire pudding 16.5

Roast shareboard, choose two meats for a feasting for two 32

All served with roast potatoes, Chantennay carrots, seasonal greens, cheesy baked leeks & roast gravy

Most of our roasts can be served gluten free, please enquire with a member of the team

BIG PLATES

Roast Devon lamb rump, Lyonnaise potatoes, purple sprouting, olive & tomato sauce (G*) 18

Whipped lemon ricotta, herb pearl barley, grilled asparagus & dhuka (N) (V) 12

Pan fried seabass, crushed artichokes, wild garlic, samphire & lemon butter (G*) 16

SIDES

Dressed leaf salad (G*) hand-cut chips, buttered seasonal greens (G*), cheesy baked leeks 3.5 each

Truffle & parmesan fries 4.5

DESSERTS

Coffee & a tasting of sticky toffee pudding 4

Selection of ice creams & sorbets, mostly homemade 5 (v)

Sticky toffee pudding, salted caramel ice cream (v) 6

Poached rhubarb, vanilla panna cotta, honeycomb (G*) 6

Caramelised bananas, frozen peanut butter mousse & toasted nuts (G*) (V) (N) 6

Apple & cider crumble, vanilla ice cream (V) 6

British Isles cheese, pickles, pear & oatcakes 8.5

Godminster cheddar, Cashel Blue, Cornish Yarg soft nettle wrapped

12.5% discretionary service charge will be added to all tables of 6 or more, which goes directly to our team.

All dishes marked (v) are vegetarian

(G*) these dishes are made using gluten free ingredients however they are not prepared in a gluten free environment.

Allergen information is available on request from the team for all dishes, please ask for details.



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