

THE DUKE

SHARING PLATES

Bread board, cold pressed rapeseed oil 1.95 with marinated olives 4.5

Vegetarian Platter: Moroccan cous cous, mozzarella, roasted squash, hummus & warm bread 7/14

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

STARTERS

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

Soup of the day, bread (V) 5

Warm Rosary goats cheese, roasted maple root salad (V) 7

Curried smoked haddock gratin, toasted sourdough 7.5

Devilled lambs kidneys & crisp potatoes (G*) 7

Duck liver parfait, apple & onion chutney, toast 6.5

BIG PLATES

Ricotta dumplings, roasted squash puree, purple sprouting broccoli, chestnut & sage butter (N) (v) 12

Roast sea trout, crushed artichokes, black cabbage & lemon butter (G*) 16

Lymme Bay roasted Coley, creamed beans, smoked bacon & monksbeard (G*) 16

Corn fed chicken breast, cep risotto, purple sprouting broccoli & aioli 15

Berkshire Toulouse style sausages, smoked mash, ale & onion gravy 13.5

Char grilled West Devon lamb leg, roasted salsify, walnuts, kale & anchovy butter (G*) (N) 17

The Duke Burger, beef fat mayonnaise, mustard, gherkins, Cheddar, slaw & fries 12.5

Our burger is served medium, if you require more cooking please let us know

Char grilled grass fed Scotch flat iron steak, hand cut chips, dressed leaves, bone marrow butter 18

(£1 supplement for truffle and parmesan fries)

SIDES

Dressed leaf salad (G*), hand-cut chips, seasonal greens (G*) (v) 3.5 each

Truffle & parmesan fries 4.5

SWEETS

Mini sticky & your choice of coffee/tea 4

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

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

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

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

Yorkshire rhubarb, vanilla panna cotta & honeycomb (V) 6

Selection of British Isles cheeses, pear, pickles & oatcakes 8.5

Godminster *chedar*, 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.

