

THE DUKE

Mulled Wine 6.5

Mulled Cider 4.5

Alto Molino, Malbec, Cafayate, Argentina 7.30/10.40/30

SHARING PLATES

Homemade focaccia, extra virgin olive oil 1.95 with marinated olives 4.5

Vegetarian Platter: Beetroot, marinated artichokes, marinated feta & olives, hummus & warm bread 7/14

Meat Platter: Herb roasted ham, Milano salami, Salsica piccante, Serrano ham w warm sourdough bread & marinated olives 7.5/15

STARTERS

Soup of the day w sourdough bread (v) 5

Buffalo mozzarella, crispy beets, pickled cucumber, rocket, red wine & shallot vinaigrette (v) 6.5

Sweet potato & barley salad, balsamic onions, rocket, pesto & roasted pumpkin seeds (v) 6.50/12

Homemade lamb koftas w Hispi slaw & mint yoghurt 6.5

Grilled mackerel on toast w arrabiata sauce & watercress 6.5

Duck liver parfait w Duke chutney & sourdough toast 6.5

MAINS

Roasted English squash & mushroom pie, sage & almond sauce w chilli & garlic kale 12.5

Pan fried fillet of cod w creamy butterbeans and pancetta, wilted spinach 16

Duke beer-battered haddock w hand-cut chips, mushy peas & tartare sauce 13

Cumberland sausages w mashed potatoes and onion gravy 11.5

Open pie of the day, buttered mash potatoes 12.50

Grilled leg of Saltmarsh lamb, salsify & walnuts, anchovy butter, fries 17

Grilled chicken breast, crushed potatoes, tenderstem broccolis, wild mushroom sauce 16

The Duke Burger w Bloody Mary ketchup, gherkins, cheese, bacon, lettuce & hand-cut chips 12.5

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

12oz rib eye on the bone steak w hand-cut chips, dressed leaves, garlic & herb butter 21.5

SIDES

Dressed leaf salad 3.5 // Hand-cut chips 3.5 // French fries 3.5 // Seasonal vegetables 3.5 // Chilli & garlic Kale 3.5

Braised red cabbage 3.5 // Truffle & parmesan fries 4.5 // Sweet potato fries & chipotle mayo 4.5

All dishes marked (v) are vegetarian friendly.

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.

Please speak to a member of the team for more information.