

THE DUKE

SHARING PLATES

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

Our chefs daily bake breads for you using English flour and a pinch of love

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

Meat Platter: Herb roasted ham, Milano salami, 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

Lambs kidneys, devilled sauce & crisp potatoes 7

Duck liver parfait, apple & onion chutney, toast 6.5

BIG PLATES

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

Pan fried sea bass, crushed artichokes, black cabbage & lemon butter (G*) 16

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

Shropshire chicken, mushroom & root veg pie, buttered greens 14

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

The Duke Burger, Bloody Mary ketchup, gherkins, cheese & bacon, lettuce & fries 12.5

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

Char grilled West Devon lamb leg, baby carrots, kale & anchovy butter 16

Scotch flat iron steak, bone marrow butter, hand-cut chips, dressed leaves 17

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 *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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