

THE DUKE

Homemade lemonade 3.5

Freshly squeezed lemon juice, soda water, sugar & mint

Square Root Sodas 2.75

Lemonade, ginger beer & rhubarb flavours

Crafty Bucket 20

Grab a bucket of 5 of your favourite craft bottles or cans

SHARING PLATES

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

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

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

STARTERS

Soup of the day, bread (v) 5

Heritage tomato, red onion relish, crushed avocado (ve) 6.5

Smoked trout, pickled cucumber, mixed leaves & dill salad 6.5

Baby gem lettuce, garden peas, sugar snaps, avocado, pumpkin seeds & crumbled feta (v) 6.5/11.5

Homemade lamb koftas, hispi slaw & mint yoghurt 6.5

Chicken liver parfait, Duke chutney & toast 6.5

MAINS

Ratatouille, homemade ricotta & cheese straw (v) 12.5

Pan fried cod, truffle potatoes, braised fennel, sauce vierge 16

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

Castlemead free range chicken breast, roasted sweet potato, baby gem lettuce, marjoram jus 15.5

Pan fried salmon Nicoise 14.5

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

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

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

SIDES

Dressed leaf salad, hand-cut chips, French fries, seasonal greens 3.5 each

Truffle & parmesan fries, sweet potato fries & chipotle 4.5

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Freshly squeezed lemon juice, soda water, sugar & mint

Square Root Sodas 2.75

Lemonade, ginger beer & rhubarb flavours

Crafty Bucket 20

Grab a bucket of 5 of your favourite craft bottles or cans

SHARING PLATES

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

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

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

STARTERS

Soup of the day, bread (v) 5

Heritage tomato, red onion relish, crushed avocado (ve) 6.5

Smoked trout, pickled cucumber, mixed leaves & dill salad 6.5

Baby gem lettuce, garden peas, sugar snaps, avocado, pumpkin seeds & crumbled feta (v) 6.5/11.5

Homemade lamb koftas, hispi slaw & mint yoghurt 6.5

Chicken liver parfait, Duke chutney & toast 6.5

MAINS

Ratatouille, homemade ricotta & cheese straw (v) 12.5

Pan fried cod, truffle potatoes, braised fennel, sauce vierge 16

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

Castlemead free range chicken breast, roasted sweet potato, baby gem lettuce, marjoram jus 15.5

Pan fried salmon Nicoise 14.5

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

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

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

SIDES

Dressed leaf salad, hand-cut chips, French fries, seasonal greens 3.5 each

Truffle & parmesan fries, sweet potato fries & chipotle 4.5

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Freshly squeezed lemon juice, soda water, sugar & mint

Square Root Sodas 2.75

Lemonade, ginger beer & rhubarb flavours

Crafty Bucket 20

Grab a bucket of 5 of your favourite craft bottles or cans

SHARING PLATES

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

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

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

STARTERS

Soup of the day, bread (v) 5

Heritage tomato, red onion relish, crushed avocado (ve) 6.5

Smoked trout, pickled cucumber, mixed leaves & dill salad 6.5

Baby gem lettuce, garden peas, sugar snaps, avocado, pumpkin seeds & crumbled feta (v) 6.5/11.5

Homemade lamb koftas, hispi slaw & mint yoghurt 6.5

Chicken liver parfait, Duke chutney & toast 6.5

MAINS

Ratatouille, homemade ricotta & cheese straw (v) 12.5

Pan fried cod, truffle potatoes, braised fennel, sauce vierge 16

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

Castlemead free range chicken breast, roasted sweet potato, baby gem lettuce, marjoram jus 15.5

Pan fried salmon Nicoise 14.5

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

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

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

SIDES

Dressed leaf salad, hand-cut chips, French fries, seasonal greens 3.5 each

Truffle & parmesan fries, sweet potato fries & chipotle 4.5

All dishes marked (v) are vegetarian friendly.

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