

THE DUKE

SHARING PLATES

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

Our chefs daily bake fresh breads, using English flour & a pinch of love

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

Roasted vegetable & buckwheat salad, nigella seeds, salsa verde (ve) 6.5/11.5

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

Duck liver parfait, Duke chutney & toast 6.5

SUNDAY ROAST

Lentil roast, mushroom & thyme gravy, Yorkshire pudding (v) 11.5

Half Castlemead free range roast chicken, bread sauce, Yorkshire pudding 15.5

Slow roast saddle of Salt marsh lamb, mint sauce & Yorkshire pudding 15.5

Rose county ribeye of beef, creamed horseradish, Yorkshire pudding 16.5

All served with garlic & rosemary roast potatoes, carrots, seasonal greens, baked cauliflower cheese & roast gravy

MAINS

Red & green lentil Dhal, tzatziki & homemade naan bread (v) 14.5

Pan fried cod, buttered mash, purple sprouting broccoli, salsa verde 16

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, braised red cabbage, cauliflower cheese (v) 3.5 each

Truffle & parmesan fries, sweet potato fries 4.5

All dishes marked (v) are vegetarian friendly.

Some of our dishes are prepared with 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. If you are in any doubt, please ask to speak with a manager.