

THE DUKE

The Duke's **Beetroot Bloody Mary** 8.50

Tournee de Sud, **Picpoul de Pinet**, France 6.50/9.40/27.50

Perez Cruz, **Cabernet Sauvignon**, Chile 6.40/9.30/27.00

SMALL PLATES

Soup of the day, bread 5

Fig and mozzarella salad, honey and mustard dressing (v) 7

Honey & mustard ham hock, caper & heritage tomato salad 7/14

Duck liver parfait, Duke chutney, toasted sourdough 6.5

SUNDAY ROASTS

Spiced lentil roast, mushroom & thyme gravy, Yorkshire pudding (can be made vegan) (v) 11.5

Half a roasted Norfolk free range chicken, lemon & rosemary, bread sauce, Yorkshire pudding 15.5

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

Roast 28 day aged Scotch striploin of beef, creamed horseradish, Yorkshire pudding 16.5

Roast shareboard, choose two meats for a feasting for two 32

All served with roast potatoes, chantennay carrots, seasonal greens, cheesy baked cauliflower & roast gravy

Most of our roasts can be served gluten free, please enquire with a member of the team

BIG PLATES

Whipped lemon ricotta, herb pearl barley, English asparagus & dukkah (v) (N) 12

Lemon cous cous salad, grilled baby gem, roasted peppers & radish (v) 12

Pan fried sea bass, new potatoes, spring vegetables & cider cream 16

Roast Devon lamb rump, crushed potatoes, grilled onions, olive & tomato sauce 18

SIDES

Dressed leaf salad (G*) hand-cut chips, buttered seasonal greens (G*), cheesy baked cauliflower 3.5 each

Truffle & parmesan fries 4.5

DESSERTS

Mini sticky & your choice of coffee/tea 4

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

Strawberry Pavlova (v) 6

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

Chocolate mousse, iced peanut butter & toasted nuts (v) (N) 6

Lemon panna cotta, kiwi & honeycomb (v) 6

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

Cashel Blue, Godminster cheddar, 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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2 Duke Street, Richmond | London TW9 1HP | 0208 940 4067 | thedukerichmond.co.uk
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