

# 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

Grilled goat's cheese, roast beets, walnuts, sour dough (v) 6.5

Sautéed wild mushrooms, soft poached egg, sour dough toast (v) 6.5

Smoked mackerel pâté, pickled shallots & toast 7

Pulled ham hock, chorizo, toasted pumpkin seeds, pearl barley, watercress 7/12

Duck liver parfait, Duke chutney, toast 6.5

## SUNDAY ROAST

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

Half roast Norfolk corn fed chicken, bread sauce, Yorkshire pudding 15.5

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

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

Roast share board; choose two meats for a feasting for two 32

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

## BIG PLATES

Pappardelle pasta, wilted chard & tender stem broccoli & salsa Verde 11 (v)

Pan fried sea bass, new potatoes, samphire, broad beans, cider cream 16

Char grilled Devon lamb steak, Lyonnaise potatoes, tender stem broccoli, anchovy butter 15

## SIDES

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

Truffle & parmesan fries, sweet potato fries 4.5

## SWEETS

Mini sticky & your choice of coffee/tea 4

Lemon curd pavlova (v) 6

Plum & almond tart, homemade vanilla ice cream (v) 6

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

Flourless chocolate cake, raspberry sorbet (v) 6

Selection of ice creams & sorbets 5 (v)

Selection of British Isles cheeses, Duke chutney & oatcakes 8.5

*Cashel Blue, Godminster cheddar, Cornish Yarg, soft nettle wrapped*

All dishes marked (v) are vegetarian. Allergen information is available on request from the team for all dishes; please ask for details.