

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) 7

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 Castlemead free range 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.