

# THE DUKE

**PRE THEATRE SPECIAL (includes a glass of wine)**

**FROM 5 TILL 7 PM**

Char grilled flat iron steak, fries, dressed leaves & café de Paris butter 17.5

Pan fried gnocchi, celeriac purée, sun dried tomatoes & grilled tenderstem broccol (v) 14.5

*Both served with a 175ml glass of Kudu Plains Chenin Blanc or Pez De Rio Tempranillo*

## 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

Bocconcini, warm squash & rocket salad (v) 6.5

Roast squash, sweet red onion, orzo pasta, red chicory, salted walnuts & maple lemon dressing (ve) 6.5/11

Smoked mackerel pâté, pickled shallots & toast 6.5

Homemade lamb koftas, slaw & mint yoghurt 6.5

Duck liver parfait, Duke chutney & toast 6.5

## MAINS

Crispy gnocchi, celeriac purée, sun dried tomatoes & grilled tenderstem broccol (v) 12.5

Pan fried seabass, braised salsify, truffle potatoes, curly kale & lemon oil 16

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

Chicken breast, parmentier potatoes, roast carrots & Jerusalem artichokes, wild mushroom velouté 15

Slow-braised open game pie, buttered mash 12.5

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

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

Pan fried calves liver, crispy bacon, buttered mash, onion gravy 14.5

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

## SIDES

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

Truffle & parmesan fries, sweet potato fries & chipotle 4.5

## SWEETS

Mini sticky & your choice of coffee/tea 4

Mango & passionfruit Pavlova (v) 6

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

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

Double chocolate cake, blood orange sorbet (v) 6

Selection of ice creams & sorbets 5 (v)

Selection of British Isles cheeses, Duke chutney & oatcakes (3 for 9) add extra cheese 3 each

*Cornish Brie, Black bomber cheddar, Cornish Yarg (soft nettle wrapped), stilton, rosary goats' cheese*

*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.*