

# THE DUKE

## SHARING PLATES

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

*Our chefs daily bake breads for you using English flour and a pinch of love*

Vegetarian Platter: Pearl barley salad, marinated green beans, marinated feta & olives, hummus & warm bread 7/14

Meat Platter: Herb roasted ham, Milano salami, spicy sausage, Serrano ham, warm bread & marinated olives 7.5/15

## STARTERS

*Two are perfect for a light bite, or just one as a starter*

Soup of the day, bread (V) 5

English asparagus, crisp hen's egg, truffle & parmesan (V) 7.5

Beer cured sea trout, beetroot mayonnaise & samphire salad 8

Lambs kidneys, devilled sauce & crisp potatoes 7

Duck liver parfait, apple & onion chutney, toast 6.5

## BIG PLATES

Whipped lemon ricotta, herb pearl barley, grilled asparagus & dhukka (N) (v) 12

Pan fried sea bass, wild garlic risotto, samphire & parsley 17

Roast Lymme bay Coley, charred fennel, broad beans & almond crème fraiche (N) 15

Shropshire chicken, mushroom & root veg pie, buttered greens 14

Berkshire Toulouse style sausages, smoked mash, ale & onion gravy 13.5

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*

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

Scotch flat iron steak, bone marrow butter, hand-cut chips, dressed leaves 18

## SIDES

Dressed leaf salad (G\*), hand-cut chips, seasonal greens (G\*) (v) 3.5 each

## SWEETS

Mini sticky & your choice of coffee/tea 4

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

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

Poached strawberries, crème fraiche sorbet & meringue (V) 6

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

Yorkshire rhubarb, vanilla panna cotta & honeycomb (V) 6

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

Godminster *cheddar*, Cashel Blue, 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.

