

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

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

Main served with buttered new potatoes

Duck liver parfait, apple & onion chutney, toast 6.5

BIG PLATES

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

Beer battered haddock, hand cut chips, mushy peas & tartare sauce 10

Roast Lyme 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 // hand-cut chips // seasonal greens (v) 3.5 each

Truffle & parmesan fries (V) 4.5

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

smoked cheddar, cashel blue, herb crusted brie

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, dishes marked (N) contain nuts.

Allergen information is available on request from the team for all dishes; please ask for details.



/the-duke-pub



/thedukepub



@thedukepub

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

Join our club online at foodandfuel.co.uk for fab offers, prizes and updates