

THE DUKE

La Doria, Gavi, Piemonte, Italy 7.10 10.20 27

SHARING PLATES

Homemade focaccia, extra virgin olive oil 1.95 with marinated olives 4.5

Vegetarian Platter: Beetroot, roasted red peppers, marinated feta & olives, hummus & warm bread 7/14

Meat Platter: Herb roasted ham, Milano salami, Salsica piccante, Serrano ham w warm sourdough bread & marinated olives 7.5/15

STARTERS

Soup of the day w toast (v) 5

Roasted sweet potato & squash, quinoa, chilli, lime and coriander salad, toasted almonds, tahini dressing (ve) 6.5/12

Buffalo mozzarella, rocket, pine kernels, pumpkin seeds & pesto (v) 6.5

Homemade lamb koftas w Hispi slaw & mint yoghurt 6.5

Smoked mackerel pate, pickled cucumber & toast 6.5

Chicken liver parfait w Duke chutney & toast 6.5

MAINS

Grilled goat cheese, roasted squash & grilled courgettes, rocket salad, pine nuts & pesto dressing (v) 12.5

Pan fried fillet seabass, fillet, new potatoes, samphire, confit tomato & salsa verde 17

Duke beer-battered cod w hand-cut chips, mushy peas & tartare sauce 13

Cumberland sausages w mashed potatoes and onion gravy 11.5

Grilled chicken cobb salad, avocado, cherry tomatoes, smoked bacon and soft boiled egg 12.50

Grilled leg of Saltmarsh lamb steak, purple broccoli, mint & garlic butter, fries 17

Grilled chicken breast, new potatoes, grilled leeks, thyme jus 16

The Duke Burger w Bloody Mary ketchup, gherkins, cheese, bacon, lettuce & hand-cut chips 12.5

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

12oz rib eye on the bone steak w hand-cut chips, dressed leaves, peppercorn sauce 21.5

SIDES

Dressed leaf salad 3.5 // Hand-cut chips 3.5 // French fries 3.5 // Seasonal vegetables 3.5

//Truffle & parmesan fries 4.5 // Sweet potato fries & chipotle mayo 4.5

All dishes marked (v) are vegetarian friendly.

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.

Please speak to a member of the team for more information.