

THE DUKE

Duke Bloody Mary 8.5

Red Wine of the Day

Alandra, **Moreto**, Portugal 6.6 9.6 27

SHARING PLATES

Homemade Focaccia bread w oil & balsamic vinegar 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 sourdough bread (v) 5

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

Homemade lamb koftas w Hispi slaw & mint yoghurt 6.5

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

Chicken liver parfait w Duke chutney & sourdough toast 6.5

SUNDAY ROASTS

Lentil roast w mushroom & thyme gravy, Yorkshire pudding (v) 11.5

Roast chicken, bread sauce & Yorkshire pudding 15.5

Free range Waveney Valley pork loin, apple sauce, Yorkshire pudding 15.5

Speyside roast rib of beef, horseradish, Yorkshire pudding 16.5

All served with garlic & rosemary roast potatoes, carrots, seasonal greens, baked cauliflower cheese & roast gravy

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

12oz rib eye on the bone steak w hand-cut chips, dressed leaves, peppercorn sauce 21.50

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.