

THE DUKE

SHARING PLATES

Homemade bread with extra virgin olive oil and balsamic vinegar (ve) 1.95 -- and with marinated olives 4.5

Mezze platter: Halloumi, olives, sundried tomatoes, grilled artichoke, guacamole, hummus and pitta (v) 7.5/15

Charcuterie board: Serrano ham, chorizo, salami Salchichon and chicken liver parfait with pitta and marinated olives 8.25/16

STARTERS

Soup of the day with sourdough bread (ve) 6

Chicken liver & brandy parfait with apricot chutney and toasted sourdough 6.75

Deep fried brie with pickled cranberries and a watercress salad (v) 6

Cured Scottish salmon with lime, coriander and crushed avocado 7.5

ROASTS

served with garlic & rosemary roast potatoes, carrots, parsnips, seasonal greens, a Yorkshire pudding, and gravy

Roast rib of beef with horseradish sauce 16.5

Free range pork loin with apple sauce and pork crackling 15.5

Lentil roast with mushroom & thyme gravy (v) 11.5

Roast chicken with homemade bread sauce 15.5

MAINS

Pan fried cod fillet with spinach and a butter bean & pancetta stew 17.5

Crispy gnocchi with wild mushrooms, roast Jerusalem artichoke, celeriac purée, truffle oil and cavolo nero (ve) 15

Flat iron steak with French fries, dressed leaves and peppercorn butter 16.5

SIDES

Cauliflower cheese 3.5 | Leek & tarragon gratin 3.5 | Braised red cabbage 3.5 | Curly kale with chilli and garlic 3.5

Dressed leaf salad 3.5 | French fries 3.5 | Seasonal vegetables 3.5

Truffle & parmesan fries 4.5 | Sweet potato fries with chipotle mayo 4.5

All dishes marked (v)/(ve) are vegetarian/vegan friendly. We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may be easily substituted or removed. For more information, please ask one of our team.