

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, chicken liver parfait; with pitta and marinated olives 8.25/16.50

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

MAINS

Cumberland sausages with mashed potatoes, broccoli and onion gravy 14

Duke beer-battered cod with French fries, mushy peas and tartare sauce 13.5

Pan fried chicken breast with a pancetta & potato cake, kale, creamed leeks and jus 15

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

Beef burger with melted onions, Monterey Jack, nguyen mayonnaise, brioche bun and French fries 13

Our beef burger is served medium. If you would prefer it to be cooked for longer, please don't be shy - just let us know

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

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

SIDES

Curly kale with chilli and garlic 3.5 | Braised red cabbage 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