

THE DUKE

De Castellane, Croix Rouge, Saint Andre, Brut Champagne 7/36.5

Aromas & flavours of white flowers, fruit compote & brioche

Michel Torino Organic Malbec, Argentina 5.8/8.65/24.5

Dark berry fruits with a spicy edge & a lovely soft finish

Sharp's Doom Bar 4% 4.35

Award winning amber ale brewed in Rock, Cornwall

SHARING PLATES

Selection of farmhouse bread, olive oil & balsamic 1.95 with marinated olives 4.5 (v)

Vegetarian Board: *roast peppers, courgettes & aubergines, buffalo mozzarella, bread* (v) (GF*) 7.5/14

Cured Meats: *bresaola, speck, mortadella, spicy salami, pecorino, olives, bread* (GF*) 7.5/15

SMALL PLATES

Two are perfect for a light bite, or just one as a starter

Today's soup, bread & butter (v) (GF*) 5

Beetroot & tomato salad, blue cheese & walnuts (v) (GF*) 6.5

Smoked mackerel pate, crostini & lemon oil (GF*) 7

Warm ham hock, slow cooked onion & potato salad (GF*) 6.5

Home made black pudding Scotch egg 3.5

Duck liver parfait, spiced pear chutney, brioche (GF*) 6.5

BIG PLATES

Grilled goats cheese, dhukka, roasted squash, tender stem broccoli, curry oil (v) 11

Roast cod fillet, spicy pea puree, tartare sauce, hand-cut chips (GF) 13

Roast chicken breast, crushed potatoes, sautéed wild mushrooms, & rosemary sauce (GF) 12.5

Venison & red wine stew, smoked mash, spring greens 13

Braised shoulder of lamb, creamed potato, heritage carrots, red wine sauce (GF) 16.5

Rare breed beef burger, cheese, pickled red onion, French's mustard, mayo, tomato relish, hand-cut chips (GF*) 12.5

12oz 35 day aged ribeye, hand-cut chips, green beans, glazed onions, bone marrow (GF*) 20.5

TO SHARE

500G 35 day aged rib of beef, French fries, green beans & béarnaise (GF*) 45

SIDES

Mixed leaves, chilli & garlic spring greens, fries, hand-cut chips 3.5

SWEETS

Selection of ice creams & sorbets (v) 5

Vanilla, chocolate chip, honeycomb, salted caramel / lemon, raspberry, mango

Sticky toffee pudding, salted caramel ice cream (v) 5.5

Treacle tart, home made crème fraîche sorbet (v) 5.5

Dark chocolate mousse, crushed pistachios, raspberry sorbet (v) (GF) 5.5

Selection of British cheeses, chutney, oatcakes 3/15

Wookey hole cheddar, Cashel blue, Cornish brie, Cornish Yarg

12.5% discretionary service charge will be added to all tables of 8 or more.

All dishes marked (v) are vegetarian, (GF) are gluten free and (N) contain nuts. Dishes marked (GF*) are available as gluten free with an omission;

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