

## THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO)	4.5
Chickpea and Tahini Houmous with Homemade Flat Bread (GFO)	6.5
Garlic and Chilli Olives (GF,DF)	3.75
Baba Ganoush with Pitta Bread (GFO)	6.5

## TO START

Soup of the Day with 'Bakehouse 24' Bread (GFO)	7.15
Tempura King Prawns with a Sweet Chilli Dipping Sauce (GF, DF)	10.25
Tempura of Seasonal Vegetables with a Sweet Chilli and Sesame Sauce and Peanut Crumb (GF, DF, VG)	7.75
Crispy Hen's Egg with English Asparagus, Peas, Pickled Shimeji Mushrooms and Shallots (GF, DFO)	8.75
Roulade of Hot and Cold Smoked 'Chalkstream' Trout with Spinach, Wild Garlic and Cream Cheese, served with Artisan Toast (GFO)	9.75
Crispy Duck Salad with Orange, Pomegranate and Cashew Nuts (GF, DF)	9.95
Courgette Spaghetti with Confit Cherry Tomatoes, Basil, Pine Nuts and Parmesan (VG, DFO)	8.5

## MAINS

Spring Lamb and Vegetable Navarin served with a Creamy Mash (GF)	24.95
Pan Seared Calves Liver, Creamy Mash with Seasonal Vegetables, Pancetta Mushroom and Onion Jus topped with Crispy Shallots (GF)	19.85
Thai Red Chicken Curry accompanied with Coconut Rice, Poppadom and Mango Chutney (GF, DF)	19.95
Crab Linguine in a Lobster Bisque with Red Chilli, Spring Onions and Parmesan	21
Fillet of 'Chalkstream' Trout on a Niçoise and Olive Crumb Salad with Marinated Anchovies (GF, DFO)	21
Vegan Thai Red Vegetable Curry served with Coconut Rice and Cashew Nuts (V, GF, DF, VG)	16.95
Pork Braciolo stuffed with Ventricina and Scamorza served with Dauphinoise Potatoes, Marinated Roasted Vegetables and a Red Wine Jus (GF)	22.5
Wild Garlic and Asparagus Risotto with Toasted Pine Nuts and Parmesan Shavings (V, VGO, DFO)	17.50
Aubergine Parmigiana served with a Spring Mixed Green Salad (GF, V)	16.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace of Ingredients. We will add a discretionary 10% service to tables of 8 or more

GF ~ Gluten Free  
 GFO ~ Gluten Free Option

DF ~ Dairy Free  
 DFO ~ Dairy Free Option

VG ~ Vegan  
 VGO ~ Vegan Option

V ~ Vegetarian  
 NFO ~ Nut Free Option

## THE GRILL

21-day aged 8oz Sirloin Steak, Grilled Portobello Mushroom, Tomato, Hand Cut Chips with Rocket and Old Winchester Shaving. Choose either a Peppercorn Sauce, Red Wine Sauce or Garlic Butter (GF, DFO)	34
Char-Grilled Lentil, Black Bean and Chickpea Vegan Burger, Vegan Cheese, Sriracha Mayonnaise, Red Onion Marmalade served in a Sesame Bun with Fries and Salad (VG, DF, GFO)	16.75
The Duke's Special Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce	17.25
Add Bacon	1.75
Add Cheese	1.25

## THE DUKE'S FAVOURITES

Our Homemade Pie of the Day with Creamy Mash, Seasonal Vegetables and Gravy	17.95
Beer Battered Fish and Triple Cooked Chips with Crushed Peas and Tartar Sauce (DFO, GFO) (Ask your server for the Fish of the Day)	17.95
3 'Farmers Butchers' Sausages and Creamy Mash with Seasonal Vegetables and a Caramelised Onion Gravy	17.25

## SANDWICHES

**(Lunchtime Only 12 noon – 2.30pm)**

(All Sandwiches are served with Salad Garnish and a Handful of Fries)

Bacon, Brie and Cranberry Ciabatta (GFO)	13.25
Fish Goujon, Lettuce and Tomato in a Brioche Bun with Homemade Tartar Sauce (DF)	12.25
Steak Sandwich, Mustard Mayo, Tomato and Caramelised Onion Chutney, Sourdough Baggette (SERVED PINK)	14.5
Marinated Halloumi, Chargrilled Courgettes, Sundried Tomatoes, Houmous and Pesto Ciabatta (VGO)	12.5

## SIDES

Hand Cut Chips (GF, DF, V)	4.75
Skinny Fries (GF, DF, VG)	4.75
Seasonal Market Vegetables (GF)	5
Baby Leaf Salad	5.25

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