



THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V)	4.5
Chickpea and Tahini Houmous with Homemade Flat Bread	6.5
Muhammara (Roasted Pepper and Walnut Dip) with Focaccia	6.5
Garlic and Chilli Olives	3.75

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
Teriyaki Cured "Chalk Stream" Trout with Beetroot, Pickled Fennel and Dill Horseradish Cream	10.5
Vegetable Bhajis, Cashew Butter and Pickled Orange (V, VG)	8.5
Duck Liver Parfait served with Sourdough Toast and Red Onion Marmalade	8.75
Stuffed Portobello Mushroom, Rosary Goats Cheese, Spinach, Sundried Tomatoes with a Balsamic Reduction and Crispy Onions (V, VGO)	8.5

MAINS

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 and Coconut Rice, Poppadom and Mango Chutney (GF, DF)	19.95
Vegan Thai Red Vegetable Curry with Coconut Rice and Cashew Nuts (V, GF, DF, VG)	16.95
Fillet of Pan Fried "Chalk Stream" Trout, Hot Smoked Trout Risotto with a Salsa Verde (GF)	19.5
Red Lentil and Spinach Dahl with Paneer Cheese with Almond and Cauliflower "Couscous" (V, GF, DFO)	16.95
Beef Bourguignon with Mushrooms, Bacon and Shallots cooked in Rich Red Wine and Madeira, served with Creamy Mash and Seasonal Root Vegetables (GF)	17.95

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
The Duke's Special Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce	17.25
Add Bacon to the Burger	1.75
Add Cheese to the Burger	1.25
Our very own 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

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 DUKE'S FAVOURITES

Homemade Pie of the Day with Creamy Mash, Seasonal Vegetables and Gravy	17.95
Winter Vegetable Pie with Colcannon and Vegetarian Gravy (V, VG)	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
3 'Vegetarian' Sausages and Colcannon with Seasonal Vegetables and a Caramelised Onion Gravy (V)	16.95

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
BBQ Jackfruit with Smoked Applewood in a Sesame Bun (V, VG)	11
Slow Braised Brisket of Beef, Crispy Onions, Sweet Peppers and Cucumber Relish in a Brioche Bun	11

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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TO FINISH

Vanilla Seed Creme Brulée (GF)	7.5
Rich Chocolate Brownie with Strawberries and Cream Ice Cream (GF)	7.75
Jam Roly Poly and Custard (VGO)	7.95
Chocolate and Raspberries Slice with a Raspberry Sorbet (GF, DF, VGO)	7.5
Sticky Toffee Pudding with Toffee and Pecan Sauce and Vanilla Ice Cream (NFO)	7.5
Selection of Jude's Ice Creams and Sorbets (GF, DF)	
2 scoops	5
3 scoops	7
Vanilla Ice Cream Affogato, Espresso (GF, VGO, DFO)	5.25
Vanilla Ice Cream Affogato, Espresso with Tiramisu or Baileys (25ml) (GF, VGO, DFO)	8.25

HOT DRINKS

Americano	3.1
Cappuccino	3.25
Flat White	3.25
Latte	3.45
Espresso	2.85
Espresso Double	5
Hot Chocolate	3.5

POT OF TEA

Breakfast, Earl Grey, Peppermint, Mint, Camomile, Fruit, Ginger and Lemon	3.1
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LIQUEUR COFFEES

Irish, Baileys, Tiramisu, Tia Maria, Brandy, Whisky, Rum	8.25
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