

THE DUKE'S NIBBLES



Artisan Bread and Butter (V, GFO, DFO)	4.75
Whipped Greek Feta , Lemon, Roasted Garlic & Herbs topped with Dukkha, Sundried Tomatoes and Flatbread (V, GFO)	7.95
Muhammara Dip , made with Roasted Red Peppers, Toasted Walnuts & Pomegranate Molasses and Pita (VGO, GFO)	7.95
Garlic & Chilli Mixed Olives (GFO, DF)	4.50

TO START

Soup of the Day , Sourdough Bread (GFO)	8.50
Tempura King Prawns , Sweet Chilli Dipping Sauce (GFO, DF)	11.95
Heritage 'Isle of Wight' Tomatoes & Whole Italian Burrata , Rocket, Basil Pesto & Pine Nuts (V, GFO)	12.50/ 22.50
Smoked 'Chalk Stream Trout' and Pollock Fishcake , Salsa Verde & Microleaf Salad (GFO)	8.95
Crispy Duck Salad , Orange, Toasted Cashews, Sesame Seeds and Asian Dressing (GFO, DFO)	12.50/ 22.50
Homemade Arancini , Sundried Tomatoes, Mozzarella, Basil & Romesco Sauce (VGO, GFO, DFO)	10.50

MAINS

Pan-Seared Calves Liver , Creamy Mash, Seasonal Vegetables, Pancetta, Mushroom & Onion Jus topped with Crispy Shallots (GFO) <i>Add Crispy Bacon 1.75</i>	24.50
Pan-Fried Fillet of 'Chalk Stream Trout' , Lemon, Saffron & Smoked Trout Risotto, Tenderstem Broccoli, Salsa Verde (GFO, DFO)	26.95
Thai Red Fish Curry , Prawns, 'Chalk Stream Trout', Mahi Mahi, Pak Choi, Sugar Snap Peas, Baby Corn, Coconut Rice (GFO, DF) 🌶️	26.50
Thai Red Vegetable Curry , Cashew Nuts, Pak Choi, Sugar Snap Peas, Baby Corn, Coconut Rice (VG, GFO, DF) 🌶️	21.95
Chicken Supreme , Tri-Coloured Gnocchi, Sundried Tomatoes, Spinach, Creamy Parmesan Sauce, Confit Garlic & Spinach Pesto & Bacon Crumb (GFO)	25.95
Pork Tomahawk Chop , Dauphinoise Potatoes, Heritage Carrots, Hispi Cabbage, Roasted Apple & Cider Jus (GFO)	29.95
Tri-Coloured Gnocchi with Asparagus , Peas, Spinach, Tempura Tenderstem Broccoli & Parmesan (DFO, VGO)	24.50
28 day-aged 8oz Sirloin Steak , Grilled Flat Cap Mushroom, Tomato, Steak Cut Chips, Rocket, Parmesan (GFO, DFO) <i>Add a sauce; Peppercorn Sauce, Red Wine Jus or Garlic Butter 2.00</i>	35.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients.
We will add a discretionary 10% service charge to tables of 6 or more.

GF - Gluten Free

DF - Dairy Free

VG - Vegan

V - Vegetarian

GFO - Gluten Free Option

DFO - Dairy Free Option

VGO - Vegan Option

NFO - Nut Free Option

THE DUKES FAVOURITE PUB CLASSICS

The Duke's Special Burger in a Seeded Brioche Bun, Coleslaw, Fries & Homemade Burger Sauce <i>Either Beef, Southern Fried Chicken (GFO) or Homemade Vegan Burger (VG, GFO)</i> <i>Add Bacon 1.75 / Add Smoked Applewood Cheese 1.50 / Add Cheddar Cheese 1.50</i>	19.95
Our Homemade Pie of the Day , Creamy Mash, Seasonal Vegetables & Gravy <i>(Ask Your Server For The Pie Of The Day)</i>	23.95
Beer Battered Fish & Chunky Chips , Crushed Peas & Tartar Sauce (DFO, GFO) <i>(Ask Your Server For The Fish Of The Day)</i>	21.95
Cumberland Sausages and Creamy Mash , Seasonal Vegetables, Gravy & Crispy Fried Onions	19.95

SIDES

Halloumi Fries with Honey & Zaatar (GFO)	5.95
Chunky Chips (GFO, DF, V)	4.75
Skinny Fries (GFO, DF, VG)	4.75
Dauphinoise Potatoes (GFO)	3.95
Garlic Bread—Add Cheese 1.25	4.95
Seasonal Vegetables (GFO)	4.95
Mixed Leaf Salad	4.75
Traditional Coleslaw (GFO)	3.50

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DESSERTS

Mango, Passionfruit & Mint Paulova , White Rum Cream (GFO, V)	9.50
Mascarpone, Strawberry & Almond Gateau (GFO, V)	9.50
Crème Brûlée of the Week (GFO, V) <i>(please ask your server for flavour of the week)</i>	8.95
Lemon Posset , Raspberry Coulis, Grenadine Poached Rhubarb Compote & Homemade Shortbread (GFO, V)	8.95
Rich Chocolate Brownie , Vanilla Ice Cream (GFO, V)	9.50
Raspberry & Chocolate Slice , Chocolate & Coconut set Ganache, Raspberry Gel Centre with a delicious nutty base (GFO, VG)	9.50
Selection of Ice Creams and Sorbets (GFO, VGO, DFO)	
2 scoops	6.00
3 scoops	7.50
Vanilla Ice Cream Affogato, Espresso (GFO,VGO,DFO)	5.25
Vanilla Ice Cream Affogato, Espresso with Cointreau or Baileys (25ml) (GFO,VGO,DFO)	8.25

HOT DRINKS

Americano	3.10	Espresso	2.85
Cappuccino	3.25	Double Espresso	3.85
Flat White	3.25	Hot Chocolate	3.50
Latte	3.45		

POT OF TEA

Breakfast Tea, Earl Grey, Mint, Fruit, Chamomile, Ginger and Lemon	3.10
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LIQUER COFFEES

Irish, Baileys, Tia Maria, Brandy, Whisky, Rum	8.50
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DESSERT WINES AND PORT

Dulong Prestige Sauternes Bordeaux, France

The nose is a unique richness mixed with the subtle combination of citrus, fruits, spices, white flowers and honey. On the palate, the wine is well balanced between sweetness and freshness. It is an excellent rich flavoured wine.

Glass	
75ml	50cl Bottle
7.30	32.00

Elysium Black Muscat California, USA

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.

75ml	375ml Bottle
8.30	35.00

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