

THE DUKE'S NIBBLES

Artisan Bread and Butter (V, GFO, DFO)	4.75
Whipped Blue Cheese and Roasted Garlic Dip, Homemade Walnut and Raisin Bread (GFO)	8.95
Roasted Butternut Squash and Chickpea Houmous, Toasted Pumpkin Seeds, Hot Honey & Warm Sourdough Flatbread (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)	10.95
Slow Braised Pork Cheeks, Celeriac Purée, Caramelised Apple, Cider Jus and Crispy Sage (GFO)	12.50
Homemade Wild Mushroom & Old Winchester Arancini, Truffle Mayonnaise (GFO)	9.95
Cauliflower & Spring Onion Fritters, Cashew & Chickpea Butter, Pickled Orange & Mustard Seeds (VG, GFO)	9.50

MAINS

Pan-Seared Calves Liver, Creamy Mash, Seasonal Vegetables, Pancetta, Mushroom & Onion Jus topped with Crispy Shallots (GFO)	24.50
<i>Add Crispy Bacon 1.75</i>	
Pan-Fried Fillet of 'Chalk Stream Trout', Hot Smoked Trout Chowder with Leeks, Borlotti Beans & Mussels, Lemon Pearls, Parsley, Chive Oil (GFO)	27.95
Slow Braised Veal Shin Osso Bucco, Risotto Milanese, Parsley, Lemon, Garlic Gremolata (GFO)	29.95
Glazed Pork Belly, Charred Hispi Cabbage, Crispy Shallots, Miso & Celeriac Purée and Ginger & Lemongrass Coconut Sauce (GFO)	25.95
Roast Chicken Supreme, Truffle Potato Terrine, Parsnip Puree, Chicken Croquette, Shimeji & Shiitake Mushrooms, Chicken Jus (GFO)	26.95
Pumpkin & Ricotta Ravioli, Wild Mushrooms, Roasted Butternut Squash, Aged Parmesan, Sage Butter, Crispy Kale (V)	19.95
Saffron Risotto, Wild Mushrooms, Roast Butternut Squash, Parmesan Crisp (VGO, GFO)	19.95
28 day-aged 8oz Sirloin Steak, Grilled Flat Cap Mushroom, Tomato, Steak Cut Chips, Rocket, Parmesan (GFO, DFO)	35.95
<i>Add a sauce; Peppercorn Sauce, Red Wine Jus or Garlic Butter 2.00</i>	

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 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 & Creamy Mash , Seasonal Vegetables, Gravy & Crispy Fried Onions	19.95

SIDES

Halloumi Fries with Honey & Zaatar (GFO)	6.50
Chunky Chips (GFO, DF, V)	4.75
Skinny Fries (GFO, DF, VG)	4.75
Truffle and Parmesan Chips (V, GFO)	5.95
Truffle and Parmesan Fries (V, GFO)	5.95
Truffle Potato Terrine (V)	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

Pear & Chocolate Almond Tart , Pear Gel, Chocolate Soil, Vanilla Ice Cream	9.50
Marmalade & Whisky Steamed Sponge Pudding , Vanilla Ice Cream, Whisky Orange Sauce, Gingerbread Crumb	8.95
Fig, Honey & White Chocolate Cheesecake , Roasted Figs, Walnut Tuile	9.50
Traditional Vanilla Seed Crème Brûlée (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

	Glass	
Dulong Prestige Sauternes Bordeaux, France	75ml	50cl Bottle
<i>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.</i>	7.30	32.00
Elysium Black Muscat California, USA	75ml	375ml Bottle
<i>Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.</i>	8.30	35.00

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