

The Duke's SATURDAY MENU

14.30-17.30



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 and Chilli Olives (GFO,DF)	4.50
Soup of the Day , Sourdough Bread (GFO)	8.50
Tempura King Prawns , Sweet Chilli Dipping Sauce (GFO, DF)	10.95

MAINS

Pumpkin & Ricotta Ravioli , Wild Mushrooms, Roasted Butternut Squash, Aged Parmesan, Sage Butter, Crispy Kale (V)	19.95
The Duke's Special Burger in a Seeded Brioche Bun, Coleslaw, Fries & Homemade Burger Sauce <i>Either Beef or Homemade Vegan (VG, GFO)</i> Add Bacon 1.75 / Add Smoked Applewood Cheese 1.50 / Add Cheddar Cheese 1.50	19.95
Homemade Pie of the Day , Chunky Chips, Green Beans & Gravy	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 with Green Beans, Gravy & Crispy Fried Onions	19.95

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