

THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO)	4.50
Chickpea and Tahini Houmous with Homemade Flat Bread (GFO)	6.95
Garlic and Chilli Olives (GF,DF)	4.00
Baba Ghanoush with Pitta Bread (GFO)	6.95

TO START

Soup of the Day with 'Bakehouse 24' Bread (GFO)	7.50
Tempura King Prawns with a Sweet Chilli Dipping Sauce (GFO, DF)	10.50
Tempura of Seasonal Vegetables with a Sweet Chilli and Sesame Sauce and Peanut Crumb (GFO, DF, V)	8.00
Crispy Hen's Egg with English Asparagus, Peas, Pickled Shimeji Mushrooms and Shallots (GF, DFO)	9.75
Roulade of Hot and Cold Smoked 'Chalkstream' Trout with Spinach, Wild Garlic and Cream Cheese, served with Artisan Toast (GFO)	10.95
Crispy Duck Salad with Orange, Pomegranate and Cashew Nuts (GF, DF)	9.95

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 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	21.00
Fillet of 'Chalkstream' Trout on a Niçoise and Olive Crumb Salad with Marinated Anchovies (GF, DFO)	21.00
Vegan Thai Red Vegetable Curry served with Coconut Rice and Cashew Nuts (V, GF, DF, VG)	17.50
Pork Braciola stuffed with Ventricina and Scamorza served with Dauphinoise Potatoes, Marinated Roasted Vegetables and a Red Wine Jus (GF)	22.50
Spinach, Rocket 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 ingredients. We will add a discretionary 10% service of tables of 8 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 GRILL

21-day aged 8oz Sirloin Steak, Grilled Portobello Mushroom, Tomato, Hand Cut Chips with Rocket and Old Winchester Shaving.	34.00
Choose either a Peppercorn Sauce, Red Wine Sauce or Garlic Butter (GF, DFO)	
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)	16.95
The Duke's Special 8 oz Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce	17.95
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) <i>(Ask your server for the Fish of the Day)</i>	17.95
3 'Farmers Butchers' Sausages and Creamy Mash with Seasonal Vegetables with a Caramelised Onion Gravy	17.50

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)	12.50
Homemade Fish Goujon, Lettuce and Tomato in a Brioche Bun with Homemade Tartar Sauce (DF)	13.25
Steak Sandwich, Mustard Mayo, Tomato and Caramelised Onion Chutney, Sourdough Baguette (SERVED PINK)	14.50
Marinated Halloumi, Chargrilled Courgettes, Sundried Tomatoes, Houmous and Pesto Ciabatta (VGO)	12.50

SIDES

Hand Cut Chips (GF, DF, V)	4.75
Skinny Fries (GF, DF, VG)	4.75
Seasonal Market Vegetables (GF)	5.00
Baby Leaf Salad	4.75

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