

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
Grilled Asparagus , Poached Hens Egg, Peas, Pickled Shimeji Mushroom, Wild Garlic Aioli, Toasted Sourdough (V, DFO, GFO)	9.95
Smoked 'Chalk Stream Trout' Tartlet , Pickled Onion & Fennel	11.95
Crispy Duck Salad , Orange, Toasted Cashews, Sesame Seeds and Asian Dressing (GFO, DFO)	12.50
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, Wild Garlic Pesto and Bacon Crumb (GFO)	25.95
Pork Tenderloin Stuffed with Nduja, Smoked Bacon and Almonds , Dauphinoise Potatoes, Carrot Puree, Hispi Cabbage & Red Wine 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)	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	19.95
<i>Either Beef (GFO), Southern Fried Chicken (GFO) or Beetroot & Chickpea Vegan (VG, GFO)</i>	
<i>Add Bacon 1.75 / Add Smoked Applewood Cheese 1.50 / Add Cheddar Cheese 1.50</i>	
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
Baby Leaf Salad	4.75
Traditional Coleslaw (GFO)	3.50

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