

THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO, DFO)	4.75
Roasted Red Pepper & Parsley Houmous with Homemade Flat Bread (VG, DF)	7.95
Garlic & Chilli Mixed Olives (GF, DF)	4.50



TO START

Sweet Potato, Ginger & Coconut Soup Maple Toasted Pumpkin Seeds, Pumpkin Crisps & Sourdough Bread (GFO, VG, DF)	8.50
Tempura King Prawns with a Sweet Chilli Dipping Sauce (GFO, DF)	10.95
Wild Mushroom on Sourdough Toast , Spinach & Garlic Cream Sauce with Poached Hens Egg, Herb Oil (V, GFO)	9.50
Lamb Croquette , Aubergine Puree, Crumbled Goats Cheese with Apricot Harissa	10.50
Roasted Heritage Beetroots Beetroot Purée, Rosary Goats Cheese Bon Bons, Toasted Walnuts, Apple & Beetroot Crisps (VGO, GF)	12.50

MAINS

Pan-Seared Calves Liver with Creamy Mash, Seasonal Vegetables, Pancetta, Mushroom & Onion Jus topped with Crispy Shallots (GF)	24.50
Add Crispy Bacon 1.75	
Pan-Fried Fillet of 'Chalk Stream Trout' with Butternut Squash Orzo 'Risotto', Crispy Kale, Roasted Sweet Potato, Walnut Pesto, Walnut Crumb (DFO)	23.95
Thai Red Fish Curry with Prawns, 'Chalk Stream Trout', Monkfish, Pak Choi, Sugar Snap Peas, Baby Corn, Coconut Rice (GF, DF)	24.50
Thai Red Vegetable Curry with Cashew Nuts, Pak Choi, Sugar Snap Peas, Baby Corn, Coconut Rice (VG, GF, DF)	21.95
Roast Stuffed Winter Squash Quinoa, Wild Rice, Mushrooms, Chestnuts & Cranberries with Roast Cauliflower, Pistachio & Pomegranate Salad (VG, GF)	22.50
Roast Turkey Breast Apricot, Chestnut & Sage Stuffing, Pig in Blanket, Roast Potatoes, Brussels Sprouts in Smoked Bacon, Braised Red Cabbage, Carrots and Hasselback Parsnip, White Wine & Herb Turkey Gravy (GFO)	28.75
Featherblade of Beef Slow Braised in Port Wine Horseradish Dauphinoise Potato, Celeriac Purée, Roast Heritage Beetroot, Carrot, Thyme Jus & Parsnip Crisps (GF)	29.95
28 day-aged 8oz Sirloin Steak with Grilled Flat Cap Mushroom, Tomato, Steak Cut Chips with Rocket and Parmesan (GFO, DFO)	35.95
Add a sauce; Peppercorn Sauce, Blue Cheese or Garlic Butter 2.00	

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 on 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 8oz Burger in a Seeded Brioche Bun, Coleslaw, Fries & BBQ Sauce <i>Add Bacon 1.75 / Add Smoked Applewood Cheese 1.50 / Add Cheddar Cheese 1.25</i>	19.95
Our Homemade Pie of the Day with Creamy Mash, Seasonal Vegetables & Gravy <i>(Ask Your Server For The Pie Of The Day)</i>	22.95
Beer Battered Fish & Chunky Chips with Crushed Peas & Tartar Sauce (DFO, GFO) <i>(Ask Your Server For The Fish Of The Day)</i>	19.95

SINCE

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SIDES

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

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