

## Duke Classics

**Fish & Chips** with crushed peas, burnt lemon & tartare sauce  
£17.25 \*F, E, G, Mu, Df, Su

**Burgers: Beef, Breaded Chicken or BBQ Pulled Pork**

Bacon, cheddar, lettuce, tomato, mayo, onion chutney, pickles, seeded brioche bun, BBQ pulled pork, chunky chips & coleslaw  
£17.25 \*G, D, E, S, Mu, Su, CGF

**Grilled Halloumi Burger**, red peppers, lettuce, tomato, mayo, onion chutney, basil pesto, red beetroot seeded bun & chunky chips  
£16.25 \*G, D, N, Mu, CGF, V, E

**Steak & Ale Pie**, mashed potatoes, seasonal vegetables & gravy  
£19.25 \*G, Cl, E, D, CDF

**Sausage & Mash**, caramelised onion & sage sausages, mashed potato, seasonal vegetables & gravy £17.25 \*G, D, CDF

## Sides

Creamed Mashed Potatoes £3.95 \*D, Gf  
New Potatoes £3.85 \*Gf, D, CDF  
Chunky Gourmet Chips £4.00 \*G, CGF  
Seasoned Potato Wedges  
£4.00 \*G, CGF  
Seasonal Greens £3.95 \*D, Gf, CDF  
Cider Battered Onion Rings £4.50 \*G, So, Su  
Rocket & Sun-Dried Tomato Salad  
£4.25 \*D, Gf, CDF  
Coleslaw £3.85 \*E, Gf, Mu

## Desserts

### Sticky Toffee Pudding

Caramel sauce, dates purée, caramel fudge & vanilla ice cream £7.25 \*V, D, G, E

### Pistachio Crème Brûlée

Homemade shortbread  
£7.25 \*E, D, N, G, CGF

### Mango & Mascarpone Cheesecake

Mango gel, lemon balm, dehydrated mango & mango sorbet  
£7.25 \*D, Gf, Su

### Salted Caramel & Chocolate Tart

Vegan coconut ice cream & hazelnut brittle £7.25 \*Ve, N, Gf, Df

### Apple & Mixed Berry Crumble

Custard or ice cream £7.00 \*Gf, D, So  
\*Or both for £8.50

### Ice cream & sorbet selection:

Vanilla, chocolate, strawberry or salted caramel  
\*D, So, Gf  
Raspberry or lemon \*Ve, Gf  
1x scoop £1.50 2x scoops £3.00  
3x scoops £4.50

### Affogato

Espresso & vanilla cream £5.00 \*D, E, So, Gf

### Cheese Board

Cheese selection, chutney, celery, apple & crackers £8.95 \*V, G, D, Cl, CGF

## Tea & Coffee

Espresso single £2.80  
Espresso double £3.10  
Americano £3.20  
Cappuccino £3.50  
Latte £3.50  
Flat white £3.30  
Macchiato £3.20  
Hot Chocolate £3.80  
Pot of tea £3.00  
(English or herbal)

## Beer and Cider

### Pump (Pint/Half) \*G

Guest Ale £4.90/£2.55

### Draught (Pint/Half) \*G

Estrella Galicia 4.7% £5.80/£3.10  
Peroni 5.1% £6.20/£3.30  
Amstel 4.1% £5.10/£2.70  
Guinness 4.1% £5.80/£3.10  
Aspall 4.5% £5.50/£3.00 \*Gf, Ve

### Craft Beer (Pint/Half) \*G

Beavertown Neck Oil (session IPA) 4.3%  
£6.00/£3.20  
Level Head (session IPA) 4.0%  
£5.70/£3.00  
Ice Breaker (pale ale) 4.5%  
£5.80/£3.10

*Allergy advice: All our food is prepared fresh in a kitchen where nuts, gluten & other allergens may be present. If you have a food allergy, please let us know before ordering and we will do our best to accommodate them. Please ask your server for our allergen guide lines. Our fish dishes may contain bones. \*CGF: Please let staff know if you require the GF option. Prices are in £ Sterling and are subject to change without prior notification. VAT is included*

## Nibbles

### Homemade Bread

Balsamic, basil pesto & rapeseed oil  
£6.00 \*G, D, N, Su, CGF

**Chilli marinated olives** £5.60 \*Gf, Df, Ve

**Red pepper houmous & flat bread** £6.25 \*Ve, S, G,  
Df, CGF

**Garlic bread** £5.00 \*G, Df, Ve  
with **cheese** £6.25 \*G, D, V

### Mozzarella sticks

Sweet chilli sauce & rocket £6.80 \*G, D, So, V

**Roasted chorizo sausage** £5.00 \*Gf, Df

### Salt & Pepper Squid

Garlic aioli & rocket £7.25 \*Mo, G, Mu, E, So

## Starters

### Crab & Crayfish

Crab aioli, cucumber ribbons, honey soya gel &  
focaccia crisp £8.95 \*Cr, So, G, Mu, E, CGF

### Lamb Shoulder Pressing

Parsnip puree, semi-dried tomatoes, pea shoots  
£8.25 \*Su, D, GF

### Duck & Orange Pate

Caramelised onion chutney, orange gel & toasted  
focaccia £7.95 \*G, D, CGF

### King Prawns

Breaded butterfly, Thai style and crunchy nacho  
coated prawns, sesame seaweed salad, mango  
gel & fresh chilli  
£8.95 \*G, So, S, Cr

### Soup Of The Day

Homemade bread & butter  
£7.50 \*G, D, Cl, V, CGF

### Plant Based Swedish Meatballs

Vegan cheese, tomato sauce &  
artisan bread £7.75 \*Ve, G, CGF

### Oven Baked Camembert

Stuffed with rosemary, garlic, artisan bread & onion  
marmalade £15.50 \*G, D, V, CGF

## Pizza

### Chicken Alfredo

Mozzarella & cheddar mix, chicken, bacon &  
spinach on a homemade Italian Alfredo base  
£15.25 \*G, D

### Diabolo

Mozzarella & cheddar mix, spicy beef,  
pepperoni, mushroom, jalapenos, oregano &  
chilli oil £15.25 \*G, D

### Pepperoni

Mozzarella & cheddar mix, pepperoni £14.50  
\*G, D

### Three Little Pigs

Mozzarella & cheddar mix, pepperoni,  
sausage, BBQ pulled pork & ranch dressing  
£15.25 \*G, D, E, So, Su

### Capricciosa

Mozzarella & cheddar mix, ham, mushroom &  
oregano £14.25 \*G, D

### Margherita

Mozzarella & cheddar mix, oregano £13.50  
\*V, G, D, CVE

**Choose between a tomato or BBQ base  
for any of your pizzas.  
Extra Pizza Toppings £1.30**

Allergen key: Cl: Celery, Cr: Crustaceans, D: Dairy, Df:  
Dairy Free E: Eggs, F: Fish, G: Gluten, Gf: Gluten Free L:  
Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P:  
Peanuts, S: Sesame Seeds, So: Soy, Su: Sulphur Dioxide,  
CGF: Can be gluten free, Ve: Vegan, V: Vegetarian

## A la Carte

### Meat

#### Beef Ribs

Herb oil mashed potato, braised red cabbage,  
green beans, silver skin onions & red wine jus  
£26.50 \*D, Su, Gf, CDF

#### Slow cooked Belly of Pork

Crispy dauphinoise potato, creamy savoy  
cabbage, oyster mushroom, honey glazed carrots,  
apple & rosemary gel, pork cracking & jus  
£21.50 \*D, Su, G, CGF, CDF

#### Moroccan Style Half Chicken

Asian slaw, seasoned potato wedges, burnt lemon  
£20.50 \*G, So, Su, D, S, CGF

#### 28 Day Dry-Aged Chargrilled 10oz Ribeye Steak

Chunky chips, flat cap mushroom, sun-blushed  
tomatoes, rocket & parmesan salad  
£31.50 \*G, D, CGF, CDF

**Add a sauce** £3.00

**Peppercorn** \*G, Mu, D, So, Cl, E

**Garlic butter** \*D

### Fish

#### Pan Fried Salmon

Chilli, onion & red pepper cous cous, tenderstem  
broccoli, mussels & herb oil  
£21.00 \*F, G, Mo, D, CDF

#### Cod

Gnocchi, creamy basil pesto sauce, sundried  
tomato, shaved parmesan & pea shoots  
£21.50 \*F, D, N, Gf

### Vegetarian & Vegan

#### Ravioli

Mushroom & ricotta ravioli, cream, truffle oil &  
shaved parmesan  
£17.00 \*G, E, D, V, N, CNF

#### Mediterranean Vegetable & Basil Tart

New potatoes, tenderstem broccoli & tomato basil  
sauce £17.25 \*Ve, V, G