

# THE DUKE

## SHARING PLATES

Bread board, cold pressed rapeseed oil 1.95 with marinated olives 4.5

*Our chefs daily bake fresh breads, using English flour & a pinch of love*

Vegetarian Platter: Pearl barley salad, marinated green beans, marinated feta & olives, hummus & warm bread 7/14

Meat Platter: Herb roasted ham, Milano salami, Salsica piccante, Serrano ham, warm bread & marinated olives 7.5/15

## STARTERS

Soup of the day, bread (v) 5

Roasted vegetable & buckwheat salad, nigella seeds, salsa verde (ve) 6.5/11.5

Smoked trout, pickled cucumber, mixed leaves & dill salad 6.5

Baby gem lettuce, garden peas, sugar snaps, avocado, pumpkin seeds & crumbled feta (v) 6.5/11.5

Homemade lamb koftas, hispi slaw & mint yoghurt 6.5

## SUNDAY ROAST

Lentil roast, mushroom & thyme gravy, Yorkshire pudding (v) 11.5

Half Castlemead free range roast chicken, bread sauce, Yorkshire pudding 15.5

Slow roast saddle of Salt marsh lamb, mint sauce & Yorkshire pudding 15.5

Rose county ribeye of beef, creamed horseradish, Yorkshire pudding 16.5

*All served with garlic & rosemary roast potatoes, carrots, seasonal greens, baked cauliflower cheese & roast gravy*

## MAINS

Red & green lentil Dhal, tzatziki & homemade naan bread (v) 14.5

Pan fried cod, Jersey royals, grilled asparagus, salsa verde 16

12oz rib eye on the bone steak, hand cut chips, dressed leaves, garlic butter 21.5

## SIDES

Dressed leaf salad, homemade french fries, seasonal greens, cauliflower cheese (v) 3.5 each

Truffle & parmesan fries, sweet potato fries 4.5

*All dishes marked (v) are vegetarian friendly.*

*Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.*

*Please speak to a member of the team for more information.*