

Duke Classics

Fish & Chips with mashed 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 Vegetables £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

Vanilla Panna Cotta

Fresh strawberry, meringue, strawberry gel & strawberry ice cream
£7.25 *D, E, G, CGF

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, CVe

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

Homemade Pizzas From Our Pizza Oven

Chicken Alfredo

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

Diavolo

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, honey glazed carrots,
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 crackling & 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