Duke Classics

Fish & Chips with crushed peas, burnt lemon & tartare sauce £17.00 *F, E, G, Mu, Df, So, Su

Burgers: Beef, Breaded Chicken or BBQ Pulled Pork

Bacon, cheddar, onion chutney, pickles, brioche bun, BBQ pulled pork, chunky chips & coleslaw

£16.95 *G, D, E, S, Mu, Su, CGF

Grilled Halloumi Burger, red peppers, onion chutney, basil pesto, red beetroot seeded bun & chunky chips
£14.75 *G, D, N, Mu, CGF, V, E

Steak & Ale Pie, mashed potatoes, seasonal vegetables & gravy £19.00 *G, CI, E, D, CDF

Sausage & Mash, caramelised onion & sage sausages, mashed potato, seasonal vegetables & gravy £17.00 *G, D, CDF

Sides

Creamed Mashed Potatoes £3.85 *D, Gf New Potatoes £3.75 *Gf, D, CDF Chunky Gourmet Chips £3.95 *G, CGF Seasoned Potato Wedges £3.95 *G, CGF Seasonal Greens £3.85 *D, Gf, CDF Cider Battered Onion Rings £4.25 *G, So, Su Rocket & Sun-Dried Tomato Salad £4.25 *D, Gf, CDF Coleslaw £3.75 *E, Gf, Mu

Desserts

Sticky Toffee Pudding

Caramel sauce, dates purée, caramel fudge & vanilla ice cream £7.00 *V, D, G, E

Triple Chocolate Brownie

Mint & chocolate chip ice cream, chocolate sauce £7.00 *E, G, D, So

Lemon Cheesecake

Fresh blueberries, blueberry gel & blueberry & vanilla ice cream £7.00 *D, So, Su, Gf

Salted Caramel & Chocolate Tart

Vegan coconut ice cream & hazelnut brittle £7.00 *Ve, N, Gf, Df

Christmas Pudding

Brandy sauce & vanilla ice cream £7.00 *G, D, So, Cve

Ice cream & sorbet selection:

Vanilla, chocolate, strawberry & white chocolate or salted caramel

*D, E, So, Gf
Raspberry or lemon *Ve, Gf
1x scoop £1.50 2x scoop £3.00
3x scoop £4.50

Cheese Board

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

Add a glass of Port: choose from Taylors LBV 20% £5.75; Taylors Ruby 20% £4.75

Add an Espresso Martini: £7.95

Tea & Coffee

Espresso single £2.60
Espresso double £2.90
Americano £3.00
Cappuccino £3.30
Latte £3.30
Flat white £3.10
Macchiato £3.00
Hot Chocolate £3.60
Pot of tea £2.80
(English or herbal)

Beer and Cider

Pump (Pint/Half) *G

Guest Ale £4.80/£2.50

Draught (Pint/Half) *G

Estrella Galicia 4.7% £5.60/£2.90 Peroni 5.1% £6.00/£3.10 Amstel 4.1% £5.00/£2.60 Guinness 4.1% £5.60/£2.90 Aspall 4.5% £5.30/£2.80 *Gf, Ve

Craft Beer (Pint/Half) *G

Beavertown Neck Oil (session IPA) 4.3% £5.80/£3.00

Level Head (session IPA) 4.0% £5.50/£2.80

Ice Breaker (pale ale) 4.5% £5.50/£2.80

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 £5.95 *G, D, N, Su, CGF

Chilli marinated olives £5.50 *Gf. Df. Ve

Jalapeño houmous & flat bread

£6.00 *Ve, S, G, Df, CGF

Garlic bread £5.00 *G, Df, Ve with cheese £6.00 *G, D, V

Mozzarella sticks

Sweet chilli sauce & rocket £6.75 *G, D, So, V

Roasted chorizo sausage £4.85 *Gf, Df

Salt & Pepper Squid

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

Starters

Venison & Beef Shin Terrine

Pickled walnut ketchup, watercress salad & toasted sourdough £8.25 *G, N, Df, CGF, CNF

Crab & Crayfish

Crab aioli, cucumber ribbons, honey soya gel & focaccia crisp £8.75 *Cr, So, G, Mu, E, CGF

Duck & Orange Pate

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

Salmon Graylax

Honey mustard dressing, rocket & sourdough crisp £8.50 *F, G, Mu, CGF

Soup Of The Day

Homemade bread & butter £7.25 *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 £14.75 *G, D, V, CGF

Homemade Pizzas From Our Pizza Oven

Chicken Alfredo

Mozzarella, chicken, bacon & spinach on a homemade Italian Alfredo base £14.75 *G, D

Christmas Pizza

Mozzarella, turkey, brie, pork stuffing, bacon, & a pig in blanket £14.75 *G, D

The Devil

Mozzarella, pepperoni, red onions, jalapeños & dry chilli £14.50 *G, D

Pepperoni

Mozzarella, pepperoni £14.00 *G, D

Three Little Pigs

Mozzarella, pepperoni, sausage, BBQ pulled pork & ranch dressing £14.75 *G, D, E

Capricciosa

Mozzarella, ham, mushroom & oregano £13.75 *G, D

Margherita

Mozzarella, oregano £13.00 *V, G, D

Choose between a tomato or BBQ base for any of your pizzas.

Extra Pizza Toppings £1.25

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

Roast Free Range Norfolk Tukey

Pig in blanket, pork & cranberry stuffing, roast potatoes, seasonal vegetables & gravy £19.00 *G. D. CGF. CDF

Slow cooked Belly of Pork

Creamed mashed potatoes, kale, glazed carrots, baby onions, black pudding crumb & gravy £19.00 *G, D, CGF, CDF

Moroccan Style Half Chicken

Asian slaw, seasoned potato wedges, burnt lemon £19.95 *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 \$29.50 *G, D, CGF, CDF

Add a sauce £2.75

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

Garlic butter *D

Fish

Fillet of Trout

Buttered spinach, purple potatoes, chorizo crumb, red pepper coulis £19.00 *F, D, CDF, GF

Stone Bass Fillet

Vegetable caponata, tenderstem broccoli & new potatoes £19.95 *F. D. CDF

Vegetarian & Vegan

Ravioli

Pumpkin & ricotta ravioli, sage & butter sauce, pine nuts & shaved parmesan £16.50 *G, E, D, V, N, CNF

Vegetarian Wellington

Seasonal vegetables, new potatoes & gravy £16.50 *Ve, G