

DUKES DISH OF THE MONTH
Sautéed Beef Stroganoff

Saffron Rice, Sour Cream, Gherkins

£16

Fresh Baked Bread, Pesto 1.50

Mixed Marinated Olives in Herbs and Garlic 1.50

Starters

Homemade Soup of the Day, Freshly Baked Bread

Smoked Mackerel Pate, Pickled Cucumber, Horseradish Cream, Baked Croutes

Saffron, Pea and Courgette Risotto, Sautéed Tiger Prawns, Pea Shoots, Lemon Oil
£2.00 supplement

Marinated Heritage Tomatoes, Goats Curd, Romesco Sauce, Sour Dough Croutons,
Basil Pesto

Chicken and Ham Hock Croquette, Buttered Asparagus, Poached Egg, Grain
Mustard Dressing

Asparagus, Stilton and Caramelised Red Onion Tart, Hazelnut Crust, Salad Leaves

'Smoked Chicken Caesar Salad' Home Smoked Chicken Breast, Baby Gem Lettuce,
Parmesan, Anchovies, Croutons

Mains

Lamb Mixed Grill, Fondant Potato, Slow Roast Vine Tomatoes, Runner Beans,
Confit Garlic, Lamb Jus

Pan Fried Seabream, Crushed Jersey Royals, Spinach, Kohlrabi, Saffron, Celeriac
and Tomato Sauce

Roasted Pork Tenderloin in Prosciutto Ham, Boulangère Potato, Broccoli, Carrot
Puree, Red Wine Sauce

Braised Ox Cheek, Pecorino Polenta, Runner Beans, Gremolata Crumb, Red Wine
Braised Shallot Sauce

Fish and Chips - Deep Fried Haddock in Beer Batter, Triple Cooked Chips, Crushed Minted Peas, Homemade Tartare Sauce

Confit Duck Leg, Green Beans, Pancetta and Spinach Salad, Black Pudding Bon Bons, Candied Apples, Grain Mustard Dressing

Penne Pasta, Goats Cheese, Caramelised Red Pepper and Pine Nut Sauce, Toasted Brioche Crumb

Sides

Triple Cooked Chips

Buttered Spinach

Tender Stem Broccoli

Runner Beans

Jersey Royals

Pecorino Polenta

£3.50 Each

Desserts

Peach Melba Mousse, Raspberry Swirl Ice Cream

Strawberry Pavlova, Strawberry Shortbread Crumb

Mango Panna Cotta, Mango Compote, Frozen Mango Yoghurt

Apple and Rhubarb Strudel, Vanilla Custard

Chocolate Fondant Tartlet, Dark Chocolate Ice Cream

Eton Mess Knickerbocker Glory, Clotted Cream and Strawberry Ice Cream, Strawberry Compote, Sauce and Meringue

Artisan Cheese Plate - Chutney, Cheese, Biscuits

£22.00 Two Courses

£28.00 Three Courses