



## SIGNATURE COCKTAILS

<b>LONDON FOG SPRITZ</b>	19
<i>Gin, chilled Earl Grey tea, honey, lemon juice, bitters, soda water</i>	
<b>AVIATION</b>	21
<i>RV1 Veteran Gin, Maraschino liqueur, lemon juice, crème de violette</i>	

## ALL DAY DINING

Our dishes are available as a starter as well as a main course, great for sharing, or dining in a traditional way.

<b>BRITISH GRAINS, HODMEDOD'S, SUFFOLK (V)</b>	13.5 / 25
<i>Risotto, charred leeks, chestnut mushroom broth</i>	
<b>TWICE BAKED ENGLISH PECORINO SOUFFLÉ (V)</b>	11 / 22
<i>White mushroom soup, curried mushroom pâté, wild mushroom oil</i>	
<b>GIN CURED LOCH DUART SALMON</b>	16 / 25
<i>Salted cucumber, smoked trout pâté, soda bread</i>	
<b>CELERIAC FROM 'THE FENS', ORANGE AND THYME (V)</b>	16 / 24
<i>Whipped ingot goat's cheese, parsley oil, roasted fig, heather honeycomb</i>	
<b>LOIN OF CORNISH POLLOCK</b>	18 / 26
<i>Braised emmer wheat and green lentils, korma spices, coriander, crispy kale seasoned with Exmoor caviar salt</i>	
<b>MEANTIME PALE ALE CURED AND ROASTED PORK TENDERLOIN</b>	20 / 28
<i>Roasted cauliflower cheese, pickled yellow mustard seeds, Bramley apple</i>	
<b>MONKFISH SCAMPI IN CURIOUS BEER BATTER</b>	15 / 30
<i>Caper and parsley mayonnaise, served with hand cut chips</i>	
<b>NECK OF CUMBRIAN LAMB - COOKED AT 57°</b>	25 / 38
<i>Roasted Scottish langoustine, confit turnip, burnt onion, lamb sauce split with langoustine oil</i>	
<b>SMOKEY AUBERGINE (Vg)</b>	12 / 24
<i>Vegan feta, walnut, super seed crackers</i>	
<b>DUCK LEG SCRUMPETS</b>	20 / 28
<i>Port of Lancaster smoked duck breast, salt baked beetroots, raisin and port wine purée</i>	

## DUKES CLASSIC COMFORTS

<b>POTTED SHRIMP CRUMPET</b>	18
<i>Pickled cucumber, sea fennel, gherkin, seaweed butter</i>	
<b>'FISH &amp; CHIPS'</b>	25
<i>Beer battered haddock fillet, triple cooked chips, minted peas, tartare sauce, curry sauce</i>	
<b>SHEPHERD'S PIE</b>	32
<i>Braised shoulder of lamb, creamed potatoes, lamb cutlets</i>	
<b>TREACLE SPONGE</b>	8
<i>Banana sherbet, sweet ginger custard</i>	

## SIDES

<b>CREAMED MARIS PIPER POTATOES (V)</b>	6
<i>Mustard and herb butter</i>	
<b>GREEN BEANS (Vg)</b>	5
<i>Pickled and crispy shallots</i>	
<b>BUTTERED RAINBOW CARROTS (V)</b>	5
<i>Orange blossom honey</i>	
<b>FLAVOURS OF SPRING SALAD (Vg)</b>	6
<i>Roasted beets, kale, russet apple, broccoli</i>	
<b>HAND CUT CHIPS (Vg)</b>	6

## FROM THE GRILL

<b>900G RIB OF BEEF ON THE BONE (TO SHARE)</b>	100
<i>Peppercorn, Béarnaise or mushroom and brandy sauce Hand cut chips or French fries</i>	
<b>250G GRASS FED RIB EYE STEAK</b>	38
<i>Peppercorn, Béarnaise or mushroom and brandy sauce Hand cut chips or French fries</i>	
<b>220G GRASS FED FILLET STEAK</b>	49
<i>Peppercorn, Béarnaise or mushroom and brandy sauce Hand cut chips or French fries</i>	
<b>110G / 220G YORKSHIRE WAGYU BURGER</b>	13 / 26
<i>Somerset brie, spring truffle, brioche</i>	

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

2020	GUSBOURNE BRUT RESERVE Kent, UK	17.5
2019	GUSBOURNE ROSÉ Kent, UK	17.5
NV	POMMERY BRUT ROYAL Reims, Champagne, France	18.5

### ROSÉ

2022	CIRCUMSTANCE CAPE CORAL Mourvèdre, South Africa	9
2022	GUSBOURNE ENGLISH ROSÉ Pinot Noir, Kent, UK	16

### WHITE

2022	NAIA VERDEJO Rueda, Spain	10
2022	GAVI LA BATTISTINA Cortese, Piedmont, Italy	10
2023	ESK VALLEY SAUVIGNON BLANC Marlborough, NZ	14
2022	CHABLIS IER CRU 'VAU-LIGNEAU' Chardonnay, France	16

### RED

2021	PASCUAL TOSO MALBEC Mendoza, Argentina	12
2022	SILENI CELLAR, PINOT NOIR Hawkes Bay, NZ	14
2020	CHIANTI CLASSICO RISERVA Sangiovese, Tuscany, Italy	15
2021	DOMAINE CHANTE CIGALE Rhône, France	17

(V) Vegetarian (Vg) Vegan

If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients may contain warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of food borne illness.

Wines by the glass are served as 150ml. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.