



SIGNATURE COCKTAILS

TEA & TONIC	19
Earl Grey-infused Tanqueray milk punch, honey syrup, tonic water	
SCOTSMAN IN KLONDIKE	25
Sesame-washed Macallan 12, ginger & honey syrup, lime juice	

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.

BRITISH GRAINS, HODMEDOD'S, SUFFOLK (V)	13.5 / 25
Risotto, charred leeks, chestnut mushroom broth	
TWICE BAKED ENGLISH PECORINO SOUFFLÉ (V)	11 / 22
White mushroom soup, curried mushroom pâté, wild mushroom oil	
GIN CURED LOCH DUART SALMON	16 / 25
Salted cucumber, smoked trout pâté, soda bread	
BROAD BEAN HUMMUS	18 / 27
Marinated white lake farm 'feta', purple sprouting broccoli cous cous, toasted pumpkin seeds	
FILLET OF CORNISH PLAICE	25 / 32
Wild garlic, Scottish cockles, saffron marinated Jersey Royals	
MEANTIME PALE ALE CURED AND ROASTED PORK TENDERLOIN	20 / 28
Roasted cauliflower cheese, pickled yellow mustard seeds, Bramley apple	
MONKFISH SCAMPI IN CURIOUS BEER BATTER	15 / 30
Caper and parsley mayonnaise, served with hand cut chips	
SLOW COOKED NECK OF CUMBRIAN LAMB	25 / 32
Fresh garden peas, sweetbreads, sheep rustler, burnt onion	
SMOKEY AUBERGINE (Vg)	12 / 24
Vegan feta, walnut, super seed crackers	
VALE OF EVESHAM ASPARAGUS	23 / 33
Cornish white crab, Clarence Court quail eggs, sea kale	

DUKES CLASSIC COMFORTS

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

SIDES

JERSEY ROYALS SEASONED WITH MINTED BUTTER (V)	5
GREEN BEANS (Vg)	5
Pickled and crispy shallots	
BUTTERED RAINBOW CARROTS (V)	5
Orange blossom honey	
SPRING SALAD (Vg)	6
Watercress, shredded beetroot, russet apple	
HAND CUT CHIPS (Vg)	6

FROM THE GRILL

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

WINE BY THE GLASS

SPARKLING & CHAMPAGNE		125ML
2020	GUSBOURNE BRUT RESERVE Kent, UK	17
2019	GUSBOURNE ROSÉ Kent, UK	19
NV	LOUIS ROEDERER COLLECTION Champagne, France	21
ROSÉ		175ML
2022	CHATEAU LA GORDONNE Côtes de Provence, France	13
2022	GUSBOURNE ENGLISH ROSÉ Pinot Noir, Kent, UK	16
WHITE		
2022	CAVE DE TURCKHEIM RIESLING Alsace, France	13
2022	GAVI LA BATTISTINA Cortese, Piedmont, Italy	11
2023	ESK VALLEY SAUVIGNON BLANC Marlborough, NZ	16
2022	CHABLIS 1ER CRU 'VAU-LIGNEAU' Chardonnay, France	19
RED		
2021	PASCUAL TOSO MALBEC Mendoza, Argentina	12
2022	MOKO BLACK PINOT NOIR Marlborough, NZ	14
2020	CHIANTI CLASSICO RISERVA Sangiovese, Tuscany, Italy	15
2021	DOMAINE CHANTE CIGALE Rhône, France	19.50

(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.