

SMALL PLATES

- Beef Shin & Rosemary Nuggets - *salsa verde, garlic mayo* | **9.5**
Scotch Egg - *sage & onion seasoned pork, cacklebean egg* | **7.5**
Pea & Parmesan Arancini - *shaved parmesan, pea shoots (v)* | **9.5**
Padron Peppers - *slow roasted aioli (v)* | **6.5**

BURGERS

- Classic Duke Beef Burger | **13.5**
chargrilled Swaledale 'regenerative farmed' beef patty, burger sauce, sliced cheddar, pink onions, lettuce, pickles, demi brioche
- The Smokey Duchess | **15**
chargrilled Swaledale 'regenerative farmed' beef patty, Monterey Jack cheese, smoked pancetta, lettuce, tomato, veal jus mayo, burnt butter onions, demi brioche
- Duke Vegan Burger | **13.5**
Symplicity vegan patty, vegan cheese, vegan burger sauce, baby gem, pickles (vg)
- Fish Finger Bap | **10**
breaded haddock fillet, tartare sauce, baby gem & tomato

STEAKS

- 28-Day Dry Aged Bavette | **20**
28-Day Dry Aged Rib-Eye | **33.5**
Swaledale 'regenerative farmed' beef, served with autumn greens, salsa verde, Koffman fries & your choice of sauce - peppercorn, chimichurri, garlic & parsley butter

SIDES

- Mac & Cheese | **6** Skin on Rosemary Fries | **4**
Crispy Baby Potatoes | **5** Rainbow Slaw | **4** Thick Cut Skin on Chips | **5**

£10 MENU

**free Perky Blender filter coffee*

Monday // 12.00-15.00 / 16.00-21.00
Tuesday - Friday // 12.00-15.00

Chicken Schnitzel Sarnie

panko fried crispy chicken, rainbow slaw, aioli

Birria Toastie

slow cooked grass fed beef shin birria, mature cheddar, matchstick fries, consume for dipping

Shakshuka

red peppers, sundried tomatoes, chickpeas, onions, spinach, Cacklebean egg, mature cheddar, served with Snapery East bakery's organic sourdough (v)

Cacio é Pepe Gnocchi

potato gnocchi in a creamy parmesan and black pepper sauce (v)

£7 LUNCH SANDWICH

MON-FRI 1200-1500
CHANGES DAILY -
PLEASE ASK YOUR SERVER

**£15 CLASSIC BURGER,
BEER & FRIES**
EVERY MONDAY & TUESDAY

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan (gf) = gluten free