

FOR THE TABLE

Natural Organic Sourdough (vg) - *butter* | **3**
Perello Olives | **4.5**

FOG CLEARERS

Bloody Mary | **9**
East London Liquor Co.vodka, BloodyBen's spice mix, tomato juice
Mimosa | **5**
orange juice, prosecco

STARTERS

Soup of the Day - *w/ soughdough baguette (ask your server)* | **6.5**
Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp, herb oil* | **9.5**
Pan Fried Scallops - *squash puree and pancetta* | **15**
Mutton and Rosemary Nuggets - *salsa verde & garlic mayo* | **9.5**
Scotch Egg - *venison, sage & onion, Cacklebean egg* | **7.5**
Pea & Parmesan Arancini - *shaved parmesan, pea shoots* | **9.5**
Mackerel & Horseradish Pate - *baby beetroot, sourdough baguette* | **7**
Burrata - *leeks, garlic shallots, garlic & parsley oil, parmesan cracker* | **12.5**

MAINS

Classic Duke Beef Burger - *180g chargrilled beef patty, aioli, sliced cheddar, demi brioche, pink onions, lettuce, pickles* | **13.5**
Smokey Duchess - *dry aged beef patty, Monterey Jack cheese, smoked pancetta, lettuce, tomato, veal jus mayo, burnt butter onions* | **15**
Duke Vegan Burger - *Simplicity vegan patty, vegan cheese, vegan burger sauce, baby gem, pickles (vg)* | **13.5**
Fish Finger Bap - *tartare sauce, baby gem and tomatoes* | **10**
Steak Frites - *The Ethical Butchers 100% grass fed Bavette steak frites, peppercorn sauce, watercress* | **23.5**
Cacio é Pepe Gnocchi (v) | **15.5**
Chargrilled Marinated Lamb Chops - *green sauce, mint yoghurt, chopped cashew nuts* | **26**
Roasted Winter Salad - *quinoa, peas, squash, spinach, new potato, cauliflower, honey & mustard dressing (vg)* | **16.5**
Rump Steak 250g - *hellifield farm highland beef, choose a side & a sauce (peppercorn, red wine gravy, garlic butter)* | **34**

SIDES

Mac & Cheese | **6** Skin on Rosemary Fries | **4**
Truffle Butter Seasonal Greens | **4** Crushed Crispy Baby Potatoes | **5**

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