

SNACKS

- Sourdough - *sunflower seed romesco, chive oil (vg)* | **5**
- Padron peppers - *slow roasted aioli* | **6.5**
- Scotch Egg - *sage & onion seasoned pork, cacklebean egg* | **7.5**

FOG CLEARERS

- Bloody Mary** | **10**
East London Liquor Co. vodka,
BloodyBen's spice mix, tomato juice

STARTERS / SMALL PLATES

- Delicata Squash Soup - *coconut, ginger, chilli* | **8**
- Beef Shin and Rosemary Nuggets - *salsa verde & garlic mayo* | **9.5**
- Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp, herb oil* | **9.5**
- Pea & Parmesan Arancini - *shaved parmesan, pea shoots* | **9.5**
- Roasted Scallops - *parsley & garlic butter, crispy Japanese breadcrumbs (three per portion)* | **16.5**
- Brixham Cock Crab - *on toasted sourdough* | **12**

MAINS

- Pappardelle Pasta - *olives, capers, tomato, chilli, spenwood cheese (v)* | **16**
- Chicken Schnitzel - *garlic & parsley butter, lemon, rainbow slaw* | **16**
- Grilled Miso Hipsi Cabbage - *brussel tops, sunflower seed romesco sauce & salsa verde (vg)* | **15**
- Shakshuka - *red peppers, sundried tomatoes, chickpeas, onions, Cacklebean egg, mature cheddar, organic sourdough (v)* | **12**
- Regenerative Steak & Stout Pie - *Regenerative diced steak from The Ethical Butcher with pearl onion & East London Brewing co.*
- Imperial Stout shortcrust pie, confit garlic & rosemary mashed potato, red wine & beef gravy | **19**
- 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

STEAK SAUCES

- peppercorn, chimichurri,*
- garlic & parsley butter*

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

SIDES

- Mac & Cheese | **6** Skin on Rosemary Fries | **4** Rainbow Slaw | **4**
- Truffle Butter Seasonal Greens | **4** Crushed Crispy Baby Potatoes | **5**
- Purple Sprouting Broccoli & Toasted Almonds | **6**
- Bitter Leaf Salad & Orange Vinaigrette | **6**

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