

## FOR THE TABLE

Natural Organic Sourdough – *whipped marmite butter* | **3**

Nocellara Olives | **4**

## FOG CLEARERS

Bloody Mary

*East London Liquor Co vodka, spice mix, tomato juice* | **9**

Mimosa

*orange juice, prosecco* | **5**

## SMALL PLATES

Soup of the day – w/ soughdough baguette (ask your server) | 6.5

Burrata on Toast – cherry plum tomato, herb oil (v) | 9

Summer Salad – *watermelon, mint, feta & tomato w/ chilli & lime dressing* | 8 / 12.5

Steamed Mussels – *Lemongrass, shallot, chilli, garlic & white wine butter sauce* | 9.5

Pan Fried Scottish Scallops – *green sauce & pancetta* | 15

Cacio E Pepe Arancini – *aioli & pecorino* (v) | 8.5

Wild Mushrooms on Toast – *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp* (vg) | 8.5

## MAINS

Classic Duke Beef Burger – *180g chargrilled beef patty, aioli, sliced cheddar, demi brioche, pink onions, lettuce, pickles* | **13**

Duke Vegan Burger – *Simplicity vegan patty, vegan cheese, vegan burger sauce, baby gem, pickles* (vg) | **12**

Fish Finger Bap – *tartare sauce, baby gem and tomatoes* | **10**

Swaledale Bavette Steak – *steak frites, peppercorn sauce, watercress* | **21**

Pumpkin & Sage Ravioli – *spinach & garlic sauce* (v) | **17.5**

Chargrilled Cauliflower – *split pea dhal, crispy onions* (vg) | **16.5**

Halibut fillet – *Cauliflower puree, candied and roasted beetroots* | **27**

## SIDES

Mac & Cheese | **6** Skin on Rosemary Fries | **4** Truffle Butter Seasonal Greens | **4**

Baby Gem & Chicory Salad , Dijon Vinaigrette | **4** Butter Mash | **5** Crushed Crispy Baby Potatoes | **4**

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