



THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO, DFO)	4.75
Rose Harissa and Za'atar Houmous with Homemade Flat Bread (GFO)	7.95
Garlic and Chilli Olives (GF,DF)	4.50

TO START

Soup of the Day with Sourdough Bread (GFO)	7.50
Tempura King Prawns with a Sweet Chilli Dipping Sauce (GFO, DF)	10.95
Chargrilled Leeks, Hazelnut 'Creamed' Shallots with Parmentier Potatoes, Shiitake Mushrooms and Toasted Hazelnuts (VG, DF, GF)	9.95
Nduja Mozzarella & Basil Arancini with Almond & Roasted Red Pepper Romesco Sauce (GF)	9.75
Cold and Hot Smoked 'Chalk Stream Trout' Roulade, Avocado Purée, Cucumber and Tomato Salsa, Crispy Taco and Capers (GF)	11.95
Heritage Beetroot, Whipped Goat's Cheese, Walnut Granola (GF)	8.95

MAINS

Pan Seared Calves Liver with Creamy Mash, Seasonal Vegetables, Pancetta, Mushroom and Onion Jus topped with Crispy Shallots (GF)	20.95
Thai Red Chicken Curry, Pak Choi, Sugar Snap Peas, Coconut Rice, Poppadom (GF, DF)	20.50
Fillet of 'Chalk Stream Trout', Pumpkin Purée, Seeded Sweet Potato & Butternut Squash Salad, Tenderstem Broccoli, Ginger & Sesame Dressing (GF, DFO)	22.95
Thai Red Vegetable Curry, Coconut Rice, Cashew Nuts (GF, DF, VG, NFO)	18.50
Pork Belly, Beurre Noisette Mash, Braised Hispi Cabbage, Charred & Baby Leek, Cider Cream Jus (GF)	23.50
Confit Gressingham Duck Leg, Celeriac, Chorizo & Borlotti Bean Cassoulet, Fine Green Beans, Red Wine Jus (GF, DF)	21.50
Slow Braised Shin of Beef Bourguignon with Red Wine & Madeira, served with Creamy Mash and Seasonal Green Vegetables (GF, DFO)	19.95
Roasted Butternut Squash with Kale Pesto and Squash Barigoule, Prune Purée and Old Winchester (V, VGO, GF)	18.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients. We will add a discretionary 10% service charge on tables of 6 or more.

GF - Gluten Free

DF - Dairy Free

VG - Vegan

V - Vegetarian

GFO - Gluten Free Option

DFO - Dairy Free Option

VGO - Vegan Option

NFO - Nut Free Option



THE GRILL

21-day aged 8oz Sirloin Steak, Grilled Portobello Mushroom, Tomato, Hand Cut Chips with Rocket and Old Winchester Shaving. 34.95

Choose either a Peppercorn Sauce, Red Wine Sauce or Garlic Butter (GF, DFO)

Lentil, Black Bean, Beetroot and Chickpea Chargrilled Vegan Burger, Vegan Cheese, Sriracha Mayonnaise, Red Onion Marmalade served in a Sesame Bun with Fries and Salad (VG, DF, GFO) 16.95

The Duke's Special 8oz Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce (GFO) 18.95

Add Bacon 1.75

Add Cheese 1.25

THE DUKE'S FAVOURITES

Our Homemade Pie of the Day with Creamy Mash, Seasonal Vegetables and Gravy 18.95

Beer Battered Fish and Triple Cooked Chips with Crushed Peas and Tartar Sauce (DFO, GFO) 18.95

(Ask your server for the Fish of the Day)

3 'Farmers Butchers' Sausages and Creamy Mash with Seasonal Vegetables and Caramelised Onion Gravy 17.95

SIDES

Hand Cut Chips (GF, DF, V) 4.75

Skinny Fries (GF, DF, VG) 4.75

Seasonal Market Vegetables (GF) 5.00

Baby Leaf Salad 4.75

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