

THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO, DFO)	4.75
Roasted Red Pepper & Parsley Houmous, Homemade Flat Bread (GFO)	7.95
Garlic & Chilli Mixed Olives (GF,DF)	4.50
Marinated Feta, Sundried Tomato & Artichoke Salad (GF)	7.50



TO START

Soup of the Day, Sourdough Bread (GFO)	7.50
Tempura King Prawns with a Sweet Chilli Dipping Sauce (GFO, DF)	10.95
Four Cheese Arancini, Roasted Garlic & Caramelised Shallots, Homemade Brown Sauce (GF)	9.50
Tian of Smoked Chicken, Avocado & Chilli Salsa, Pickled Cucumber & Focaccia Toast	9.50
Potted Hot & Cold Smoked 'Chalk Stream Trout', Avocado & Crostini (GFO)	12.50
Grilled English Asparagus, Goats Cheese, Wild Rocket & Parmesan, Shallot, Caper & Almond Vinaigrette (VGO)	9.50
Heritage Tomato, Buffalo Mozzarella, Sundried Tomato & Olive Tapenade, Caper Berries, Basil Pesto, Crostini (VGO)	10.50

MAINS

Pan Seared Calves Liver, Creamy Mash, Seasonal Vegetables, Pancetta, Mushroom & Onion Jus topped with Crispy Shallots (GF)	23.50
Add Crispy Bacon 1.75	
Fillet of 'Chalk Stream Trout', Sweet Potato Gnocchi, Peas, Tenderstem Broccoli, Spinach, Mini Crab Croquette, Salsa Verde (GF, DFO)	23.95
Thai Red Fish Curry, Pak Choi, Sugar Snap Peas, Coconut Rice (GF, DF)	23.95
Thai Red Vegetable Curry, Cashew Nuts, Tenderstem Broccoli, Baby Corn, Pak Choi (VG)	21.95
Porchetta Pork Tenderloin, Dauphinoise Potatoes, Pork Ragu Stuffed Onion, Baked Apple Puree, Tenderstem Broccoli, Dijon & Wholegrain Mustard Sauce (GF)	25.95
Nduja, Goats Cheese & Ricotta Stuffed Chicken Supreme, Sauteed Potatoes, Fine Green Beans, Endive, Baby Gem Lettuce, Rocket & a Hot Honey Chilli Sauce (GF)	23.95
Wild Garlic & Asparagus Risotto, Pine Nuts & Crispy Parmesan (GF, DFO)	18.95
21-day aged 8oz Sirloin Steak, Grilled Portobello Mushroom, Tomato, Hand Cut Chips with Rocket and Old Winchester Shaving	35.95
Add a sauce; Peppercorn Sauce, Red Wine Sauce or Garlic Butter (GF, DFO) 2.00	

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 DUKES FAVOURITE PUB CLASSICS

The Duke's Special 8oz Burger in a Seeded Brioche Bun, Apple & Fennel Slaw, Fries & BBQ Sauce (GFO)	19.95
Add Bacon 1.75 / Add Smoked Applewood Cheese 1.50 / Add Cheddar Cheese 1.25	
Lentil, Black Bean, Beetroot & Chickpea Chargrilled Vegan Burger, Vegan Cheese, Sriracha Mayonnaise, Red Onion Marmalade served in a Sesame Bun served with Fries & Salad (VG, DF, GFO)	18.95
Our Homemade Pie of the Day with Creamy Mash, Seasonal Vegetables & Gravy	22.95
Beer Battered Fish & Triple Cooked Chips with Crushed Peas & Tartar Sauce (DFO, GFO)	19.95
<i>(Ask your Server for the Fish of the Day)</i>	
3 'Farmers Butchers' Sausages and Creamy Mash with Seasonal Vegetables, Caramelised Onion Gravy & Crispy Fried Onions	18.95
'Ham, Eggs & Chips' Glazed Gammon, Duck Eggs, Hand Cut Chips, Apple & Fennel Slaw (GF, DF)	19.50

SIDES

Halloumi Fries with Honey & Zaatar	5.95
Hand Cut Chips (GF, DF, V)	4.75
Skinny Fries (GF, DF, VG)	4.75
Dauphinoise Potatoes	3.95
Garlic Bread - Add Cheese 1.25	4.95
Garlic, Chilli & Lemon Tenderstem Broccoli	5.50
Green Beans, Confit Shallots, Black Onion Seeds	4.50
Baby Leaf Salad	4.75
Apple & Fennel Coleslaw	3.50

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