

## THE DUKE'S NIBBLES

'Bakehouse 24' Bread and Butter (V,GFO, DFO)	4.50
Rose Harissa and Za'atar Houmous with Homemade Flat Bread (GFO)	6.95
Artichoke Dip with Cream Cheese, Dill and Parmesan with Homemade Flat Bread (GFO)	7.95
Garlic and Chilli Olives (GF,DF)	4.00

## TO START

Soup of the Day with Sourdough Bread (GFO)	7.50
Tempura King Prawns and Asian Salad 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)	8.95
Nduja Mozzarella and Basil Arancini with Almond and Roasted Red Pepper Romesco Sauce (GF)	9.75
Cold 'Chalkstream' Trout and Avocado Cheesecake with Hot Trout Rillettes on Seeded Rye Bread served with a Cucumber Salad and Crispy Capers (GFO)	11.50

## MAINS

Pan Seared Calves Liver, Creamy Mash with Seasonal Vegetables with a Pancetta Mushroom and Onion Jus topped with Crispy Shallots (GF)	19.85
Thai Green Chicken Curry accompanied with Coconut Rice and Prawn Crackers (GF, DF)	19.95
Fillet of 'Chalkstream' Trout en Papillote with Tenderstem Broccoli, Carrots, Leeks and New Potatoes all steamed in White Wine and Herb Butter (GF,DFO)	21.00
Vegan Thai Green Vegetable Curry accompanied with Coconut Rice and Cashew Nuts (V, GF, DF, VG)	17.50
Slow Braised Shoulder of Lamb with Feta and Herb Rösti Potatoes, Minted Pea Purée, Peas à la Française, Green Beans and a Redcurrant Jus (GF)	24.50
Confit of Gressingham Duck Leg, Chorizo and Celeriac and Borlotti Beans Cassoulet served with Green Beans Topped With a Red Wine Jus (GF,DFO)	19.50
Roasted Butternut Squash with Kale Pesto and Squash Barigoule served with Prune Purée and Old Winchester Cheese (VGO, GF)	17.95
Slow Cooked Beef and Ox Cheek Ragu Tagliatelle (GFO, DFO)	19.95

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 of tables of 8 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 8 oz Sirloin Steak, Grilled Portobello Mushroom, Tomato, Hand Cut Chips with Rocket and Old Winchester Shaving.	34.00
Choose either a Peppercorn Sauce, Red Wine Sauce or Garlic Butter (GF, DFO)	
Char-Grilled Lentil, Black Bean, Beetroot and Chickpea 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 8 oz Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce (GFO)	17.95
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	17.95
Beer Battered Fish and Triple Cooked Chips with Crushed Peas and Tartar Sauce (DFO, GFO) <i>(Ask your server for the Fish of the Day)</i>	17.95
3 'Farmers Butchers' Sausages and Creamy Mash with Seasonal Vegetables and Caramelised Onion Gravy	17.50

## SANDWICHES

**Lunchtime Only 12 noon - 2.30 pm**

**All Sandwiches are served with Salad Garnish and a Handful of Fries**

Southern Fried Chicken and Ranch Ciabatta (GFO)	12.50
Homemade Fish Goujon, Lettuce and Tomato in a Brioche Bun with Homemade Tartar Sauce (DFO, GFO)	13.25
Slow Braised Brisket Sandwich with Hot Garlic Chutney and Coleslaw in a Sourdough Baguette (GFO, DF)	14.50
Marinated Halloumi, Chargrilled Courgettes, Sundried Tomatoes, Houmous and Pesto Ciabatta (VGO, GFO)	12.50

## 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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