

## SMALL PLATES

**Slow Braised Pork Belly** £5  
With a sticky honey and wholegrain mustard glaze and Asian coleslaw.

**Moroccan Spiced Sausages** £5  
With home made flatbread, mint yoghurt and a red pepper, tomato and pomegranate salad.

**Tomato & Basil Bruschetta** £4  
Toasted sourdough bread topped with basil & walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella.

**Crab & Prawn Cakes** £6.50  
Pan-fried crab and king prawn with lemongrass, chilli and ginger served with a sweet mirin dip and Asian coleslaw.

**Wild Mushroom, Port & Stilton Pâté (v)** £5  
A chunky mushroom pâté with a Cropwell Bishop centre, sourdough crisps and sticky pomegranate molasses.

**Dynamite Prawns** £7  
Tempura king prawns with sriracha and lemon aioli.

**Crispy Buttermilk Halloumi (v)** £5  
With an avocado, tomato and red onion salsa and paprika-spiced tortillas.

**Sesame Soy Chicken Wings** £5.50/£11.50  
With spring onion, chilli and ginger.

**Potted Duck** £5.50  
Slow-cooked shredded duck, flavoured with juniper and star anise. Served with sourdough crisps and a date & apple chutney.

**Pulled Chicken Tostadas** £5  
Pulled chilli & coriander chicken on home-made crispy tortillas with skinny coleslaw.

**Fondue Fries** £4  
Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.

## MAINS

**Sweet and Sticky Pork Ribs** £14.50  
Oven baked pork ribs in a home made barbecue sauce with skinny fries and Waldorf coleslaw.

**Aromatic Duck Curry** £13  
Pulled confit duck with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice, toasted sesame seeds and crispy wild mushrooms.

**Pan-fried Sea Bass** £15.50  
With an avocado, tomato & chilli salsa and herb salted sweet potato fries.

**Proper Cheeseburger** £9.50  
Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with Waldorf coleslaw and your choice of fries.

**Chicken & Chorizo Hash** £11.50  
Grilled chicken breast with a potato & chorizo hash, an avocado & cucumber salsa and lime crème fraîche.

**Cider-battered Cod** £12  
With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.

**Braised Pork Belly** £12.50  
With buttermilk mash, maple-glazed pancetta, buttered spinach, crackling and port gravy.

**Smoked Haddock Rarebit** £12  
Smoked haddock fillet grilled with Black Bomber cheese and English mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce.

**Lancashire Cheese & Onion Pie (v)** £12  
Made with award-winning Grandma Singleton's Lancashire cheese, and served with a cheese & chive sauce, chunky chips and house salad.

## FROM the CHARGRILL

All our steaks come from pure breed Herefordshire beef cattle and are dry hung on the bone to ensure great flavour and tenderness

CHOOSE YOUR STEAK

**8-ounce Sirloin** £18  
**10-ounce Rib-eye** £20  
**7-ounce Fillet** £23  
**Welsh Lamb Rump** £17

CHOOSE YOUR CHIPS

Sweet potato, chunky, skinny or (our favourite) polenta, with truffle and parmesan.

CHOOSE YOUR SAUCE

Peppercorn, Lancashire cheese & English mustard or red wine, mushroom & pancetta gravy

## PIZZA & FLATBREADS

**Buffalo Mozzarella and Tomato Pizza (v)** £8  
With fresh basil and sun blushed tomatoes.

**Spicy Sausage Pizza** £11  
With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream.

**Artichoke and Wild Mushroom Pizza (v)** £10  
With garlic butter, porcini mushrooms and roasted shallots, finished with watercress and rosemary (no tomato).

**Pulled Chilli Chicken Pizza** £11  
With sticky plum sauce, fresh coriander and spring onion.

**Blue Cheese and Parma Ham Pizza** £11  
Cropwell Bishop blue stilton with parma ham and red onion finished with rocket.

**King Prawn and Sesame Flatbread** £12.50  
Pan-fried king prawns and toasted peanuts on a warm flatbread, with an oriental salad, sweet mirin dressing, lime crème fraîche and sweet chilli dipping sauces.

**Marinated Lamb & Chilli Flatbread** £12.50  
With mint yogurt, pomegranate and honey.

## SALADS

### **Aromatic Lamb and Halloumi** £11.50

Cumin & thyme-rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves, mint yoghurt and pumpkin seeds.

### **Warm Goats' Cheese (v)** £9

Yellisons goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted sweet potato, red onion and mixed leaves with a raspberry vinaigrette.

### **Chicken, Avocado & Butternut Squash** £10.50

Paprika & thyme spiced chicken breast with marinated heritage tomatoes, roast butternut squash, lime crème fraîche and home-made crispy tortillas.

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## SIDES

### **Chips (v)** £3

Sweet potato, chunky, skinny or polenta.

### **Horseradish Potato Salad (v)** £2.50

With chives and red onion.

### **Asian Coleslaw (v)** £2.50

White cabbage, spring onion and shredded carrot with crème fraîche, wasabi, ginger and coriander.

### **Superfood Salad (v)** £3.50

Roasted peppers, sunblush tomatoes, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy, honey & harissa dressing.

### **Heritage Tomato & Red Onion Salad (v)** £3.50

With basil, garlic and thyme.

### **Avocado, Tomato & Chilli Salad (v)** £3.50

With red onion, lime and coriander.

### **Rocket & Parmesan Salad** £3.50

With red onion and pine nuts.

## SHARING BOARDS

All served with soused baby vegetables, sourdough crisps and a date & apple chutney

### **THE LITTLE BOARD (for 1 person)** £8.50

Choose 2 meat, fish or cheese items and 1 salad.

### **THE BIG BOARD (for 2-3 people)** £15

Choose 4 meat, fish or cheese items and 2 salads.

### **THE MOTHERBOARD (for 6-10 people)** £40

Selection of Dukes favourites!

### MEAT

- 1. Potted Duck** - slow-cooked shredded duck, flavoured with juniper and star anise.
- 2. San Daniele Prosciutto** - some of the best Italian cured ham around.
- 3. Ardennes Pâté** - a medium coarse pork and liver pâté.
- 4. Wild Mushroom & Stilton Pâté** - a chunky mushroom pâté with a Blue Monday cheese centre.
- 5. Peppered Pastrami** - brined, slow-steamed beef, pressed with black pepper and coriander seeds.
- 6. Roast Hand-carved Ham** - Cheshire pork, dry cured by hand, cooked in-house with a hard spiced glaze.
- 7. Hand-raised Pork Pie** - made by Wright's of Crewe, they only use superior hand-raised pork for their pies.
- 8. Pulled Chicken** - with chilli and coriander.

### FISH

- 10. Crab, Lemon & Mascarpone Pâté** - with wholegrain mustard and tarragon
- 11. King Prawns** - with sriracha crème fraîche.
- 12. Beetroot Cured Salmon** - Severn & Wye smoked salmon, steeped in beetroot, dill and black pepper.

### CHEESE

**13. Yellisons Goats' Cheese (v)** - a super creamy soft goats' cheese from Sire Bank Farm, West Yorkshire, producing small, high quality yields, served rolled in black poppy seeds.

**14. Blue Monday (v)** - a superb blue cheese created by Alex James from Blur. Hand-made in Thirsk in Yorkshire, this creamy gorgonzola style blue is named after Alex's favourite New Order song!

**15. Garstang White (v)** - the only white mould-ripened cheese to be made in Lancashire. Made with milk from Jersey cows, this is a rich and creamy "brie" type cheese.

**16. Grandma Singleton's Lancashire (v)** - an intensely strong, tangy flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year. Lancashire cheese doesn't come any stronger than this!

**17. Cambozola Grand Noir (v)** - a creamy blue cheese from Bavaria. Each wheel is dipped by hand in black wax to protect the cheese as it ripens. This allows the cheese to develop a silky and creamy texture, unique among blue cheeses.

**18. Black Bomber Cheddar (v)** - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.

**19. Oak-smoked Cheddar (v)** - this cheese is matured in Longridge Farm near Preston, then sent to Sandham's Smokehouse, Garstang for smoking over oak shavings. Robustly tangy with a subtle smokiness, a perfect marriage of flavours and a smooth creamy texture.

**20. Potted Cream Cheese & Wild Garlic (v)** - With parmesan, dill and chives.

### SALAD

**21. Avocado, Tomato & Chilli**

**22. Horseradish & Potato**

**23. Heritage Tomato & Red Onion**

**24. Superfood Salad**

**25. Waldorf Coleslaw**

**26. Rocket, Parmesan & Pine Nut**



CASTLEFIELD  
MANCHESTER

## BAR SNACKS

**Marinated Boscaiola Olives (v)**

**Smokehouse Nuts (v)**

**Pork Scratchings**

**Wasabi Peas (v)**

**Chilli Broadbeans (v)**

**Salted Popcorn (v)**

## SANDWICHES 12 noon - 5pm

**£3 Steak & Onion £8.50**

Rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!

**£2 Halloumi Wrap (v) £7**

Crispy buttermilk halloumi with home-made tomato & sweet chilli sauce, mint yoghurt, onion ceviche and roasted red peppers.

**£1 Duke's Chicken Club £7**

Chargrilled chicken breast, with crispy pancetta, cos lettuce, free range egg and mayonnaise on toasted white bloomer.

**Grilled Cheese (v) £6**

Toasted bloomer with smoked cheddar, buffalo mozzarella and white onion.

With hand-carved roast ham. +£1

**Battered Fish £7**

With home-made tartare sauce and cos lettuce on a brioche bun.

**Smoked Salmon and Mascarpone £7**

Beetroot cured salmon with a chive and lemon mascarpone, mini cornichons and pea shoots on a toasted muffin.

**Duck and Hoi Sin Wrap £6.50**

Warm confit duck, pickled shallot and carrots, shredded spring onions and hoi sin sauce with toasted sesame seeds.

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## SUNDAY ROASTS

All served with mashed potatoes, roasted potatoes, maple glazed root vegetables, cauliflower cheese, French beans and gravy

Sunday only

**Roast Rump of Beef £12.50**

With home-made Yorkshire puddings.

**Roast Loin of Pork £11.50**

Stuffed with garlic and herbs and served with crackling.

**Roast Chicken Breast £12.50**

With home-made stuffing.

**Lancashire Cheese & Onion Pie (v) £12**

With cheese & chive sauce.

**Whole Roast Chicken for 2 people  
Per person £13.95**

With home-made stuffing.

**16-ounce Chateaubriand for 2 people  
Per person £23.50**

With home-made Yorkshire puddings.

## MENU

Mon - Sat: 12noon - 10pm

Sun: 12noon - 9:30pm

Unless you are seated in our serviced table area, please place your order at the bar.

A discretionary 10% service charge will be added to groups of six or more dining in our serviced table area.

If you have any special dietary requirements please let us know before ordering. Full allergen information is available upon request.