

GLUTEN-FREE MENU

SMALL PLATES

Tomato & Basil Bruschetta £4.50
Toasted gluten-free bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella.

Smoked Haddock Chowder £6
With pancetta, sweetcorn, potatoes a soft boiled egg and toasted gluten-free bread.

Potted Duck £5.50
Slow-cooked shredded duck, flavoured with juniper and star anise. Served with gluten-free crostini and a date & apple chutney.

ROCK OYSTERS

With shallot vinegar and Tabasco

Three oysters £7
Six oysters £14
Nine oysters £21
Twelve oysters £28

SALADS

Goats' Cheese (v) £10
Yellison Farm goats' cheese with a salad of balsamic baby beetroot, red onion, mixed leaves and pine nuts with a raspberry vinaigrette.

Aromatic Lamb and Chargrilled Halloumi £11.50
Cumin & thyme-rubbed lamb skewers with chargrilled halloumi, roasted red peppers, courgettes, mixed leaves, mint yoghurt and pumpkin seeds.

MAINS

Tomahawk Pork Chop £12
With cider gravy, spring onion mash, French beans, spiced red cabbage and a mini toffee apple.

Pan-fried Sea Bass £15.50
With an avocado, tomato & chilli salsa and spring onion mash.

PIZZA all on an eight inch gluten free pizza base

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.

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.

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

FROM the CHARGRILL

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

CHOOSE YOUR STEAK

8-ounce Sirloin £18
A juicy, full flavour steak with a firm texture, recommended medium-rare.

10-ounce Rib-eye £20
Well marbled and intensely flavoured, recommended medium.

7-ounce Fillet £23
The most tender steak, a premium cut, recommended rare.

Welsh Lamb Rump £17

CHOOSE ANY SIDE

Choose a side from the selection on the right.

CHOOSE YOUR SAUCE

Red wine, mushroom & pancetta gravy.

Cider gravy.

Salsa verde.

SIDES

Spring Onion Mash (v) £3

Horseradish Potato Salad (v) £2.50
With chives and red onion.

French Beans (v) £3.50
With shallot & mint butter.

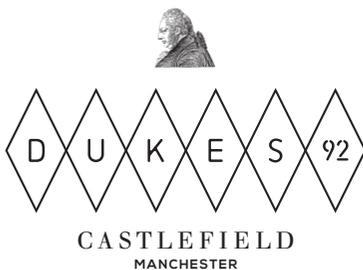
Maple Glazed Root Vegetables (v) £3.50

Spiced Red Cabbage (v) £3.50

Heritage Tomato & Red Onion Salad (v) £3.50
With basil, garlic and thyme.

Rocket & Parmesan Salad £3.50
With red onion and pine nuts.

Avocado, Tomato & Chilli Salad (v) £3.50
With red onion, lime and coriander.



We endeavour to ensure there are no ingredients containing gluten in these dishes however we cannot guarantee traces of gluten will not be present due to the open plan nature of our kitchens. Please always inform your server if you have any allergies, as detailed allergy information available on request.

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SHARING BOARDS

All served with soused baby vegetables, gluten free bread, gluten free crostini 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.
- 8. Pulled Chicken** - with chilli and coriander.

CHEESE

- 9. 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.
- 10. 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!
- 11. 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.
- 12. 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!

- 13. 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.
- 14. Black Bomber Cheddar (v)** - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.
- 15. 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.
- 16. Potted Cream Cheese & Wild Garlic (v)** - With parmesan, dill and chives.

FISH

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

SALAD

- 20. Avocado, Tomato & Chilli**
- 21. Horseradish & Potato**
- 22. Heritage Tomato & Red Onion**
- 23. Waldorf Coleslaw**
- 24. Rocket, Parmesan & Pine Nut**

SUNDAY ROASTS

Available every Sunday from 12pm.

All served with mashed potatoes, maple glazed root vegetables, French beans and gravy.

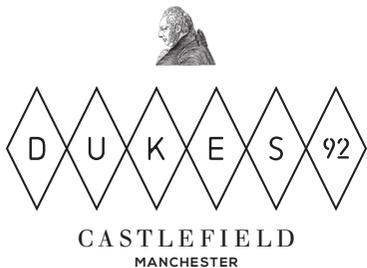
ROASTS to SHARE

Whole Roast Chicken for 2 people	Per person £13.95
16-ounce Chateaubriand for 2 people	Per person £23.50
With home-made Yorkshire puddings	

Roast Rump of Beef	£13.50
With home-made Yorkshire puddings.	
Roast Loin of Pork	£12.50
Stuffed with garlic & herbs and served with macadamia nut stuffing and crackling.	
Roast Chicken Breast	£12.50

DESSERTS

Sticky Toffee Pudding	£6.00
Gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream.	
Longridge Farm's Ice Cream	6.00
Choose from vanilla, honeycomb or chocolate.	



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