

MENU

GF GLUTEN FREE / GFO GLUTEN FREE OPTION AVAILABLE
V VEGETARIAN / VO VEGETARIAN OPTION AVAILABLE
VE VEGAN / VEO VEGAN OPTION AVAILABLE



SMALL PLATES

- DUCK & VERMICELLI SPRING ROLL** Cucumber, sesame, beetroot ketchup 5.50 **VEO**
- PADRÓN PEPPERS** Rock salt 5.50 **VE GF**
- DYNAMITE PRAWNS** Tempura king prawns, gochujang mayo, sesame seeds 8.50
- FONDUE TOTS** Proper gravy, caramelised onion, Black wax cheddar cheese sauce 5.50
- HUMMUS** Toasted seeds, charred flatbread 6.50 **VE GFO**
- SESAME CHICKEN WINGS** Spring onion, chilli, ginger, soy 6.50/13
- CRAB & PRAWN CROQUETTES** Romesco, chilli, almond 7
- BLACK PEPPER TOFU** Chestnut mushrooms, sesame mayo, pickled radish, crispy shallots 6.50 **VE**

SHARERS

- LAMB SHAWARMA** Pulled lamb shoulder, hummus, pomegranate, harissa oil, lemon yoghurt, charred flatbread 15.50
- TRUFFLE & PARMESAN SMASHED CRISPY POTATOES** Smashed crispy potatoes, truffle mayo, parmesan 9 **V**
- GARLIC & ROSEMARY FOCACCIA** 7.50 **V**

SANDWICHES

- DUKES BREAKFAST BUTTY** Two sausage patties, guanciale bacon, American cheese, caramelised onions, fried egg, hot sauce 10
- 'NDUJA GRILLED CHEESE** Smoked mozzarella, 'nduja butter, tomatoes, focaccia 7.50
- STEAK & ONION** Rump steak, caramelised onions, English mustard mayo, gherkin, ciabatta 12

- CHIMICHURRI CHICKEN** Grilled chicken, roasted red peppers, avocado, rocket, mayo, chimichurri, ciabatta 12 **VEO GFO**
- SPICED CHICKPEA FALAFEL WRAP** Roasted red peppers, pickled vegetables, sriracha mayo 8.50 **VE**

MAINS

- BRAISED BEEF COBBLER** Slow cooked beef, gruyere & herb scone, carrots, red cabbage, steamed potatoes 18.50
- SMASHED BURGER** Two 4oz patties, burger sauce, American cheese, caramelised onions, gherkin, coleslaw, skinny fries 15.50
- KOREAN CHICKEN BURGER** Fried chicken, sweet & spicy sauce, red cabbage, sesame mayo, skinny fries 14
- THE BEYOND BURGER** Plant based burger, vegan cheese, lettuce, sriracha mayo, skinny fries 13.50 **VE**
- HANGING CHICKEN KEBAB** Sweet chilli and honey chicken, coleslaw, skinny fries, garlic bread 15 **GFO**
- FISH & CHIPS** Battered cod, chunky chips, proper mushy peas, tartare sauce - if you'd like gravy just ask! 17.50
- MISO MUSHROOM RAMEN** Udon noodles, soy egg, pak choi
WITH RUMP STEAK 14.50 WITH SOY & GINGER TOFU 11 **V VEO**
WITH KING PRAWNS 16.50
- LAMB RAGÙ** Rigatoni, pancetta, parmesan 14.50
- HALLOUMI SALAD** Almond hummus, cauliflower, tabbouleh 6 / 13.75 **V**
- MRS R'S CHEESE & ONION PIE** Mushy peas, proper chips, red wine gravy 16 **V VEO**

STEAKS

- 8OZ SIRLOIN** 25 **GFO**
- 9OZ RIB-EYE** 26 **GFO**
- 7OZ FILLET** 33 **GFO**
- ALL SERVED YOUR CHOICE OF CHIPS

ADD A SAUCE

- PEPPERCORN +3 / CHIMICHURRI +3 **GF**

SIDES

- PROPER CHIPS** 4 **V**
- SKINNY FRIES** 4 **V**
- RED CABBAGE COLESLAW** 4 **V**
- BUTTERMILK ONION RINGS** Truffle and garlic mayo 4.50 **V**
- CAESAR SALAD** Baby gem, crispy shallots, parmesan 4 **V**

PIZZAS

- MARGHERITA** Tomato, fior di latte 10 **V VEO GFO**+1.50
SHARING BOARD 25
- GOATS' CHEESE PARMIGIANA** Tomato, fior di latte, aubergine, red tapenade, basil, pine nut, hot honey 14.50 **V VEO GFO**+1.50
SHARING BOARD 28
- GUANCIALE & SMOKED MOZZARELLA** Fennel sausage, sliced potato, bechamel 14.50
SHARING BOARD 26.50
- 'NDUJA & PEPPERONI** Tomato, fior di latte, jalapeño 13.50 **GFO**+1.50
SHARING BOARD 26.50
- HOT HONEY CHICKEN** Charred corn, spring onion, jalapeño 14.50 **VEO GFO**+1.50
SHARING BOARD 28

ADD A DIP HOT HONEY +2 **V GF** / DUKES RANCH +2 **V** / CAESAR +2 **V**

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.

SUNDAY MENU

AVAILABLE EVERY SUNDAY FROM 12PM

- ROASTED BEEF RUMP** Yorkshire pudding, proper gravy, served pink 18.50 **GFO**
- ROAST CHICKEN** Apricot & pine nut stuffing, proper gravy 17 **GFO**
- LANCASHIRE CHEESE & ONION PIE** Venetian onions, red wine gravy 16 **V**
- ALL SERVED WITH
roasties, mash, carrots & parsnips, creamed winter greens

- BUTTERNUT & CHICKPEA PIE** Roasties, carrots & parsnips, French beans, red wine gravy 14 **VE**

SUNDAY EXTRAS

- TRUFFLE CAULIFLOWER CHEESE** 4.50 **V**
- YORKSHIRE PUDDING** 2 **V**
- ROASTIES** 4 **V**
- FRENCH BEANS** 4.50 **V**
- HONEY MUSTARD CHIPOLATAS** 3.50

DESSERTS

- CHOCOLATE ORANGE CHEESECAKE** Double cream 7 **VEO**
- STICKY TOFFEE PUDDING** Toasted pecans, vanilla ice cream 7 **V GFO**

SHARERS

- WHITE CHOCOLATE & PISTACHIO PROFITEROLES** Almond mascarpone cream, crushed pistachios, raspberry coulis, vanilla ice cream 13.50 **V**
- BAKED S'MORES COOKIE DOUGH** Chocolate sauce, cinnamon ice cream, toasted marshmallows, hazelnut brittle 13.50

DRINKS



COCKTAILS

- WINTER PALOMA** Tequila, cinnamon, cranberry, pink grapefruit soda 9.50
- BUTTERSCOTCH APPLE CUP** Vodka, sour apple, butterscotch, apple juice 9
- MANGO RUM PUNCH** Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 9.50
- AMARETTO BLUSH** Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry and citrus 9.50
- PORN STAR MARTINI** Vanilla vodka, passion fruit syrup, pineapple juice, citrus, prosecco 10

ESPRESSO MARTINIS

- CLASSIC** Coffee, vodka, vanilla 9
- BISCOFF** Coffee, tequila, biscoff 10
- CHOCOLATE & CARAMEL** Coffee, vodka, crème de cacao, salted caramel 10

BEER

DRAUGHT

- SAN MIGUEL** Lager 5.0% 5.40
- CARLSBERG** Lager 3.8% 4.75
- BIRRA MORETTI** Lager 4.6% 6.10
- BROOKLYN THE STONEMANN INN** IPA 4.6% 5.20
- ALBERT'S BREW** 3.8% 5.30
Our bespoke, locally brewed gluten free beer
- GUINNESS** 4.2% 6.40

BOTTLES

- HEINEKEN** Lager 5.0% 4.80
- BIRRA MORETTI** Lager 4.6% 5.40
- BUDWEISER** Lager 4.5% 4.60
- ASAHI** Lager 5.0% 5
- PERONI** Lager 5.0% 5.10
- ESTRELLA DAMM** Lager 4.6% 4.70
- SOL** Lager 4.2% 4.70
- BREWDOG PUNK** IPA 5.6% 6.10
- 1664 BLANC** Wheat 5.0% 4.90

CIDER

DRAUGHT

- INCH'S CIDER** 4.5% 5.30
- OLD MOUT** Berries & Cherries 4% 6.20

BOTTLES

- MAGNERS** 4.5% 568ml 5.80
- REKORDERLIG** 4.0% 500ml 6
Strawberry & Lime
Passion Fruit
- OLD MOUT** Kiwi & Lime 4% 500ml 6.10

WINE

BOTTLE / 250ML / 175ML

WHITE

- LISTED FROM LIGHTEST TO FULLEST BODIED
- VIURA** 22.50 / 8.85 / 6.65
Castillo de Piedra, Spain
- PINOT GRIGIO** 23.50 / 8.85 / 6.65
Ancora, Italy
- RIESLING** 39.50
Permission to Pivot, Australia
- CHARDONNAY** 27 / 10.35 / 7.75
Willowglen, Australia
- CHABLIS** 46
Domaine de la Motte, France
- SAUVIGNON BLANC** 29 / 11 / 8.25
Cloud Factory, New Zealand
- CHENIN BLANC** 32
Seriously Cool, South Africa

RED

- LISTED FROM LIGHTEST TO FULLEST BODIED
- TEMPRANILLO** 22.50 / 8.85 / 6.65
Castillo de Piedra, Spain
- CORVINA** 33.50
Folonari, Italy
- PINOT NOIR** 32
Lautarul, Romania
- MERLOT** 23.50 / 9.15 / 6.90
Pecking Order, South Africa
- SHIRAZ** 26 / 10 / 7.50
Soldier's Block, Australia
- PRIMITIVO** 31.50
Miopasso, Italy
- MALBEC** 28 / 10.65 / 8
Turno de Noche, Argentina

CHAMPAGNE & SPARKLING

- PROSECCO** 32 / 125ml 6
Vignana, Italy
- PROSECCO ROSÉ** 33 / 125ml 6.15
Dolci Colline, Italy
- LAURE D'ECHARMES** 64
Champagne, France
- H. LANVIN BRUT ROSÉ** 67.50
Champagne, France
- VEUVE CLICQUOT** 92
- LAURENT PERRIER ROSÉ** 130

ROSÉ

- WHITE ZINFANDEL** 23.50 / 9.15 / 6.90
Discovery Beach, USA
- PINOT ROSÉ** 24.50 / 9.50 / 7.15
Ancora, Italy
- WHISPERING ANGEL** 55
Côtes de Provence, France

ALCOHOL FREE

SOFT DRINKS

- FROBISHERS FUSION** 3.30
Apple & Raspberry
Orange & Passion Fruit
- FRANKLIN & SONS MIXERS** 200ml 3.40
Tonic / Light Tonic / Elderflower & Cucumber Tonic / Sicilian Lemon Tonic
- FRANKLIN & SONS BREWED BEVERAGES** 275ml 4.40
Ginger Beer
Sparkling Elderflower
- MINERAL WATER**
330ml 2.40 / 750ml 3.60
Sparkling / Still
- BOTTLED COKE** 3.50
- BOTTLED COKE ZERO** 2.90
- BOTTLED DIET COKE** 3.10
- RED BULL** 4.50
- RED BULL SUGAR-FREE** 4.10
- BRITVIC 55** Sparkling Apple 3.40

ALCOHOL FREE BEER

- BROOKLYN ALCOHOL FREE** Draught 0.0% 4.60
- PERONI ALCOHOL FREE** 0.0% 4.20
- HEINEKEN ALCOHOL FREE** 0.0% 4
- GUINNESS** 0.0% 6.10
- NEMO LOW ALCOHOL IPA** 0.5% 5
- OLD MOUT ALCOHOL FREE CIDER** Berries & Cherries 0.0% 4.60

VIRGIN COCKTAILS

- RASPBERRY & MINT FIZZ** Blended raspberries, fresh mint, lemon juice, soda 5
- MANGO LEMONADE** Lemon juice, sugar syrup, mango 4.50
- SPICED CRANBERRY SODA** Cranberry, cinnamon, lime, ginger ale 4.50

KIDS MENU

- MARGHERITA PIZZA** 8.50 **V** **GF0**+1.50
- SMASHED BURGER** 4oz pattie, cheese, ketchup, fries 9
- FISH & CHIPS** Lightly battered fish fingers, fries, petit pois 6.50
- CHICKEN MILANESE** Breaded chicken, rigatoni pasta, tomato sauce 6.50
- LITTLE BEEF DINNER** Yorkshire pudding, mash, roast potatoes, veggies and proper gravy (Available every Sunday) 9 **GF0**

AFTERS

- ICE CREAM SUNDAE** Raspberry sauce, mini marshmallows, squirty cream 3.50 **GF**
- SUGAR COATED DOUGH BALLS** Caramel sauce 2.50 **V**
- CHOCOLATE BROWNIE** Ice cream 2.50 **V**