

MENU



SMALL PLATES

GF

GLUTEN FREE

VE

VEGAN

V

VEGETARIAN

GFO

GLUTEN FREE OPTION AVAILABLE

VEO

VEGAN OPTION AVAILABLE

PORK & CHILLI SAUSAGE ROLLS Piccalilli, watercress 6

VEO

PADRÓN PEPPERS Rock salt 5.50

VE

GF

DYNAMITE PRAWNS Tempura king prawns, gochujang mayo, sesame seeds 9.50

FONDUE TOTS Proper gravy, caramelised onion, Black wax cheddar cheese sauce 6.50

HUMMUS Toasted seeds, charred flatbread 6

VE

GFO

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy 6.50/13

MEATBALLS Braised lamb, tomato, cumin, sumac yoghurt 8.75

GF

WILD MUSHROOM ARANCINI Truffle garlic mayonnaise, parmesan 8

V

SHARERS

LAMB KOFTA & HUMMUS Charred flatbread, pomegranate, cucumber, sumac yoghurt 15

TRUFFLE & PARMESAN SMASHED CRISPY POTATOES Smashed crispy potatoes, truffle mayo, parmesan 9

V

GARLIC & ROSEMARY FOCACCIA 8.50

V

SANDWICHES

DUKES BREAKFAST BUTTY Two sausage patties, guanciale bacon, American cheese, caramelised onions, fried egg, hot sauce 10.50

FISH FINGER KATSU Sesame breaded fish fingers, zesty lime slaw, katsu curry sauce, five spice crackers 9

PULLED BEEF PHILLY SUB Slow cooked beef, garlic butter, green peppers, onions, chestnut mushrooms, provolone 13

CHIMICHURRI CHICKEN Grilled chicken, roasted red peppers, avocado, rocket, mayo, chimichurri, ciabatta 12.75

VEO

GFO

SPICED CHICKPEA FALAFEL WRAP Roasted red peppers, pickled vegetables, sriracha mayo 8.50

VE

MAINS

SMOKED HADDOCK & GRUYÈRE FISHCAKE Chip shop curry sauce, baby spinach, poached egg 13.50

SMASHED BURGER Two 4oz patties, burger sauce, American cheese, caramelised onions, gherkin, skinny fries 16.50

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 14

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 15.50

NOURISH BOWL Avocado, squash, bulgar wheat, hummus, cucumber, coriander and pomegranate salad, roasted red peppers

WITH STICKY CHICKEN 15.50 | WITH HOT SESAME FETA 15

V

 | WITH PANKO TOFU 15

VE

MRS R’S CHEESE & ONION PIE Mushy peas, proper chips, red wine gravy 15

V

VEO

PIZZAS

MARGHERITA Tomato, fior di latte 10

V

VEO

GFO

+1.50
SHARING BOARD 25

GUANCIALE BACON & SMOKED MOZZARELLA Fennel sausage, sliced potato, bechamel 14.50
SHARING BOARD 26.50

GOATS’ CHEESE PARMIGIANA Tomato, fior di latte, aubergine, red tapenade, basil, pine nut 14.50

V

VEO

GFO

+1.50
SHARING BOARD 28

’NDUJA & PEPPERONI Tomato, fior di latte, jalapeño 13.50

GFO

+1.50
SHARING BOARD 26.50

HOT HONEY CHICKEN Tomato, charred corn, spring onion, jalapeño 14.75

VEO

GFO

+1.50
SHARING BOARD 28

ADD A DIP

HOT HONEY +2

V

GF

BUTTERMILK & CHIVE +2

V

CAESAR +2

V

STEAKS

8OZ SIRLOIN 27

GFO

9OZ RIB-EYE 29

GFO

7OZ FILLET 36

GFO

ALL SERVED YOUR CHOICE OF CHIPS

ADD A SAUCE

PEPPERCORN +3

GF

 / CHIMICHURRI +3

GF

SUNDAY MENU

AVAILABLE EVERY SUNDAY FROM 12PM

ROASTED BEEF RUMP Yorkshire pudding, proper gravy, served pink 19.95

GFO

ROAST CHICKEN Apricot & pine nut stuffing, proper gravy 19.50

GFO

LANCASHIRE CHEESE & ONION PIE Venetian onions, red wine gravy 16

V

ALL SERVED WITH
roasties, mash, hispi cabbage, carrot & swede mash, creamed spring greens with truffle & parmesan, proper gravy

BUTTERNUT & CHICKPEA PIE Roasties, hispi cabbage, red wine gravy 14

VE

SUNDAY EXTRAS

TRUFFLE CAULIFLOWER CHEESE 5.50

V

YORKSHIRE PUDDING 2

V

ROASTIES 3.50

V

HISPI CABBAGE 3.50

VE

HONEY MUSTARD CHIPOLATAS 5.50

SIDES

PROPER CHIPS 4

V

SKINNY FRIES 4

V

ADD TRUFFLE & PARMESAN +2

COLESLAW 4

V

BUTTERMILK ONION RINGS Truffle and garlic mayo 4.50

V

CAESAR SALAD Baby gem, crispy shallots, parmesan 4

V

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream 7

VEO

STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream 7.50

V

GFO

STRAWBERRY TART Whipped mascarpone cream, strawberry gel 8

BAKED S'MORES COOKIE DOUGH FOR TWO OR MORE TO SHARE
Chocolate sauce, cinnamon ice cream, toasted marshmallows, hazelnut brittle 13.50

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.

DRINKS



COCKTAILS	PORN STAR MARTINI Vanilla vodka, passion fruit syrup, pineapple juice, citrus, Prosecco 11.50	APEROL PALOMA Tequila Blanco, triple sec, Aperol, lime, pink grapefruit soda 12
	MANGO RUM PUNCH Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 11.50	MR B’S LEMONADE Whitley Neill rhubarb gin, limoncello, lemon juice, vanilla, cranberry, soda 11.50
	BERRY FROSÉ Raspberry, White Zinfandel, strawberry liqueur, lemon 11	PARTY NEXT DOOR Pink gin, cucumber, lemon juice, basil, soda 11.50
	AMARETTO BLUSH Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry, citrus 11.50	THE MANC Bacardi Carta Blanca, pineapple juice, Vimto, Aperol, sugar syrup 12

BEER

DRAUGHT

ESTRELLA DAMM Lager 4.6% 6.50

CARLSBERG Lager 3.8% 5.75

BIRRA MORETTI Lager 4.6% 6.90

THE STONEWALL INN IPA 4.6% 5.70

Brooklyn Brewery

ALBERT’S BREW 3.8% 5.80

Our bespoke, locally brewed gluten free beer **GF**

GUINNESS 4.2% 7.20

BOTTLES

BIRRA MORETTI Lager 4.6% 5.90

NOAM Unfiltered lager 5.2% 6.80

BUDWEISER Lager 4.5% 5.50

ASAHI Lager 5.0% 5.50

PERONI Lager 5.0% 6

ESTRELLA DAMM Lager 4.6% 5.60 **GFQ**+0.20

SOL Lager 4.2% 5.60

BREWDOG PUNK IPA 5.6% 6.80

KRONENBOURG BLANC Wheat 5.0% 5.80

CIDER

DRAUGHT

SOMERSBY 4.5% 5.75

OLD MOUT Berries & Cherries 4% 6.80

BOTTLES

MAGNERS 4.5% 568ml 6.40

REKORDERLIG 4.0% 500ml 6.95

Strawberry & Lime

Passion Fruit

OLD MOUT Kiwi & Lime 4% 500ml 6.95

WHITE WINE

PINOT GRIGIO 7.25 / 9.65 / 26

Seramaris, Italy

RIESLING 43

Heaphy, New Zealand

ALVARINHO 35

Vila Nova, Portugal

CHARDONNAY 8.50 / 11.35 / 30

The Last Stand, Australia

CHABLIS 50

Domaine de la Motte, France

SAUVIGNON BLANC 9 / 12 / 32

The Cloud Factory, New Zealand

OLD VINE CHENIN BLANC 9.75 / 13 / 35

The Vinyl Collection, South Africa

RED WINE

PINOT NOIR 35

Emiliana Adobe Reserva, Chile

TEMPRANILLO 7.50 / 10 / 26

Castillo de Piedra, Spain

MERLOT 7.50 / 10.00 / 27

Sierra Grande, Chile

SHIRAZ 8.25 / 11.00 / 29

Record Sun, South Eastern Australia

RIOJA GRAN RESERVA 58

Ontañón, Rioja, Spain

PRIMITIVO 34

Conviviale, Salento IGT, Italy

MALBEC 10.75 / 14.35 / 39

Fortuna, Mendoza, Argentina

CHAMPAGNE

CHÂTEAU DE L’AUCHE

13.65 125ml / 72

VEUVE CLICQUOT 100

LAURENT-PERRIER ROSÉ 140

SPARKLING

PROSECCO 8.00 125ml / 38

Dolci Colline, Italy

PROSECCO ROSÉ 8.15 125ml / 39

Dolci Colline, Italy

SPARKLING ROSÉ 74

Henners, England

LISTED FROM LIGHTEST TO FULLEST BODIED

175ml / 250ml / BOTTLE

125ml MEASURES ALSO AVAILABLE

ROSÉ WINE

CÔTES DE PROVENCE 10.75 / 14.35 / 39

Edalise, France

WHISPERING ANGEL 66

Caves d'Esclans, France

PINOT BLUSH 7.75 / 10.35 / 27

Primi Soli, Italy

WHITE ZINFANDEL 7.50 / 10 / 26

Hawkes Peak, USA

VIRGIN COCKTAILS

PINK GRAPEFRUIT COOLER

Elderflower, lemon, pink grapefruit soda 7.50

PORN STAR NOTINI Passion fruit, orange, pineapple, nozeco 7.50

MANGO LEMONADE Mango, lemon, sugar syrup, soda 6.50

RASPBERRY & MINT FIZZ Blended raspberries, fresh mint, lemon juice, soda 6.50

ALCOHOL FREE

ALCOHOL FREE BEER

BROOKLYN SPECIAL EFFECTS Draught 0.4% 5.10

PERONI ALCOHOL FREE 0.0% 5.20

HEINEKEN ALCOHOL FREE 0.0% 4.40

GUINNESS 0.0% 5.90

NEMO LOW ALCOHOL IPA 0.5% 5.50

OLD MOUT ALCOHOL FREE CIDER

Berries & Cherries 0.0% 5.20

SOFT DRINKS

FROBISHERS FUSION 3.80

Apple & Raspberry / Orange & Passion Fruit

SAN PELLEGRINO 330ml 3.50

Lemon / Orange

THE LONDON ESSENCE CO. TONICS 200ml

Original Indian Tonic Water 3.75

Blood Orange & Elderflower Tonic Water 4

Grapefruit & Rosemary Tonic Water 4

THE LONDON ESSENCE CO. CRAFTED

SODAS 200ml 4

Roasted Pineapple / Pink Grapefruit

Ginger Beer / Ginger Ale

MINERAL WATER 330ml 3 / 750ml 4.80

Sparkling / Still

BOTTLED COKE 4

BOTTLED COKE ZERO 3.60

BOTTLED DIET COKE 3.60

RED BULL 4.95

RED BULL SUGAR-FREE 4.50

BRITVIC 55 Sparkling Apple 3.80

KIDS MENU	MARGHERITA PIZZA 8.50 V GFQ +1.50	AFTERS
	SMASHED BURGER 4oz pattie, cheese, ketchup, fries 9	
	FISH & CHIPS Lightly battered fish fingers, fries, petits pois 6.50	
	CHICKEN MILANESE Breaded chicken, mash, veggies, gravy 8	
	LITTLE BEEF DINNER Yorkshire pudding, mash, roast potatoes, veggies and proper gravy 11.50 GFQ AVAILABLE EVERY SUNDAY	
		ICE CREAM SUNDAE
		Raspberry sauce, mini marshmallows, squirty cream 3.50 GF
		SUGARED DOUGH BALLS
		Toffee sauce 2.50 V
		CHOCOLATE BROWNIE
		Ice cream 2.50 V