

MENU



SMALL PLATES

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE

VEO VEGAN OPTION AVAILABLE

- HUMMUS** Toasted seeds, charred flatbread 6 **VE GFO**
- CRISPY PORK BELLY** Pomegranate & spiced honey glaze, crispy rice slaw 6.50
- DYNAMITE PRAWNS** Tempura king prawns, gochujang mayo, sesame seeds 9.75
- FONDUE TOTS** Proper gravy, caramelised onion, black wax cheddar cheese sauce 5.50
- SESAME CHICKEN WINGS** Spring onion, chilli, ginger, soy 6.75/13
- PADRÓN PEPPERS** Rock salt 5.50 **VE GF**
- AUBERGINE MILANESE** Passata, whipped feta, za'atar 7 **V**
- CHARRED HALLOUMI** Herb garden salad, puy lentils, green tahini dressing 7/14.50 **GF V**

SHARERS

- LAMB KOFTA & HUMMUS** Charred flatbread, pomegranate, cucumber, sumac yoghurt 15.50
- GARLIC & ROSEMARY FOCACCIA** 8.50 **V**
- TRUFFLE & PARMESAN SMASHED CRISPY POTATOES** Smashed crispy potatoes, truffle mayo, parmesan 9 **V**

SANDWICHES

- DUKES BREAKFAST BUTTY** Two sausage patties, smoked 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 10.75
- PULLED BEEF PHILLY SUB** Slow cooked beef, garlic butter, green peppers, onions, chestnut mushrooms, provolone 13.50
- 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 9.75 **VE**

MAINS

- SPRING NOURISH BOWL** Avocado, squash, roasted red peppers, bulgur wheat, hummus, coriander & pomegranate salad
WITH PANKO TOFU 15 **VE** | WITH HOT SESAME FETA 15.75 **V** |
WITH STICKY CHICKEN 17
- 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 15 **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
- MRS R'S CHEESE & ONION PIE** Mushy peas, proper chips, redcurrant jus 15 **V VEO**
- MALAYAN CHICKPEA CURRY** Charred pak choi, coconut rice, flatbread 14 **VE GFO**+1.50

PIZZAS

- MARGHERITA** Tomato, fior di latte 10 **V VEO GFO**+2
SHARING BOARD 25
- CHICKEN CAESAR** Fior di latte, garlic butter, cos lettuce, crispy serrano ham, parmesan 14
SHARING BOARD 28
- GOATS' CHEESE & CARAMELISED ONION** Tomato, fior di latte, red tapenade, basil, pine nut 14.50 **V VEO GFO**+2
SHARING BOARD 28
- 'NDUJA & PEPPERONI** Tomato, fior di latte, jalapeño 13.50 **GFO**+2
SHARING BOARD 26.50
- HOT HONEY CHICKEN** Tomato, charred corn, spring onion, jalapeño 14.75 **VEO GFO**+2
SHARING BOARD 28

ADD A DIP

- HOT HONEY +2 **V GF**
- SRIRACHA MAYO +2 **VE GF**
- CAESAR +2 **V**

SUNDAY MENU

AVAILABLE EVERY SUNDAY FROM 12PM

- BEEF RUMP** Yorkshire pudding, proper gravy, served pink 19.95 **GFO**
- LAMB RUMP** Brown sugar, english mustard, rosemary jus 25 **GFO**
- THYME ROASTED CHICKEN** Apricot & pine nut stuffing, proper gravy 19.50 **GFO**
- LANCASHIRE CHEESE & ONION PIE** Venetian onions, red wine gravy 16 **V**

ALL ROASTS SERVED WITH Roasties, mash, carrots, tenderstem broccoli, creamed spring greens with truffle & parmesan, proper gravy

- BUTTERNUT SQUASH & CHICKPEA PIE** Roasties, carrots, tenderstem broccoli, redcurrant jus 14 **VE**

SUNDAY EXTRAS

- TRUFFLE CAULIFLOWER CHEESE** 5.50 **V**
- YORKSHIRE PUDDING** 2 **V**
- EXTRA BEEF SLICE** 4
- HONEY MUSTARD CHIPOLATAS** 5.50
- APRICOT & PINE NUT STUFFING** 2.50

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**

SIDES

- PROPER CHIPS** 4.75 **V**
- SKINNY FRIES** 4.75 **V**
ADD TRUFFLE & PARMESAN +1.25
- COLESLAW** 4 **V**
- BUTTERMILK ONION RINGS**
Truffle and garlic mayo 4.50 **V**
- DUKES CAESAR** Roasted squash, baby gem, parmesan, crispy serrano ham 5

DESSERTS

- STICKY TOFFEE PUDDING**
Toasted pecans, vanilla ice cream 7.50 **V GFO**
- BAKED S'MORES COOKIE DOUGH**
FOR TWO OR MORE TO SHARE
Chocolate sauce, cinnamon ice cream, toasted marshmallows, hazelnut brittle 13.50
- CHOCOLATE ORANGE CHEESECAKE**
Double cream 7 **VEO**
- STRAWBERRY CREAM TART** Whipped vanilla cream, strawberry glaze 9 **V**
- BURNT BASQUE CHEESECAKE** Rhubarb compôte 7 **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.

DRINKS



COCKTAILS

PORN STAR MARTINI Vanilla vodka, passion fruit syrup, pineapple juice, citrus, Prosecco 12.50

MANGO RUM PUNCH Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 12.50

WINTER HUGO Cherry syrup, elderflower liqueur, prosecco, soda 13

AMARETTO BLUSH Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry, citrus 12.50

CHOCOLATE ORANGE ESPRESSO Chocolate liqueur, triple sec, caramel syrup, espresso 12.50

MR B'S LEMONADE Whitley Neill rhubarb gin, limoncello, lemon juice, vanilla, cranberry, soda 12.50

MAPLE SPICED OLD FASHIONED Bourbon, spiced maple syrup, bitters 12.50

THE MANC Bacardi Carta Blanca, pineapple juice, Vimto, Aperol, sugar syrup 12

BEER

DRAUGHT

CRUZCAMPO Lager 4.4% 6.50

PERONI Lager 5.0% 6.90

DUKES LAGER 3.8% 5.75

Our bespoke, locally brewed lager

NECK OIL IPA 4.3%

Beavertown Brewery 7.80

DUKES BREW 3.8% 5.90

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

GUINNESS Stout 4.2% 7.20

BOTTLES

PERONI Lager 5.1% 5.90

NOAM Unfiltered lager 5.2% 7.60

SOL Lager 3.4% 6

HEINEKEN Lager 5.0% 6.50

BUDWEISER Lager 4.5% 5.90

ASAHI Lager 5.0% 5.80

BREWDOG PUNK IPA 5.6% 7.20

All draft beers and ciders are served as pints. Half pints are also available on request

CIDER

DRAUGHT

INCHS 4.5% 5.75

OLD MOUT Berries & Cherries 4% 6.80

BOTTLES

MAGNERS 4.5% 568ml 6.30

REKORDERLIG 3.4 500ml 7

Strawberry & Lime

Passion Fruit

OLD MOUT Kiwi & Lime 4% 500ml 7.30

WHITE WINE

PINOT GRIGIO 7.65 / 10.15 / 27.50

Seramaris, Italy 11.0%

RIESLING 44

Heaphy, New Zealand 12.9%

ALVARINHO 36

Vila Nova, Portugal 12.5%

CHARDONNAY 8.65 / 11.50 / 30.50

The Last Stand, Australia 12.5%

PETIT CHABLIS 50.5

Domaine de la Motte, France 12.5%

SAUVIGNON BLANC 9.15 / 12.15 / 32.50

The Cloud Factory, New Zealand 13.0%

CHENIN BLANC 9.65 / 12.85 / 34.50

Old Vine, Wild House, S. Africa 13.0%

RED WINE

ORGANIC PINOT NOIR 35

Adobe Emiliana, Chile 13.5%

TINTA RORIZ 9.65 / 12.85 / 34.50

Bacalhõa Terra Boa Tinto, Portugal 13.0%

MERLOT 7.65 / 10.15 / 27.50

Sierra Grande, Chile 12.5%

SHIRAZ 8.65 / 11.50 / 30.50

Record Sun, Australia 14.0%

RIOJA GRAN RESERVA 61

Ontañón, Spain 14.0%

PRIMITIVO 37

Conviviale, Salento IGT, Italy 14.0%

MALBEC 11 / 14.65 / 40

Fortuna, Mendoza, Argentina 13.5%

CHAMPAGNE

CHÂTEAU DE L'AUCHE 12.5%

14.10 125ml / 74.50

VEUVE CLICQUOT 12.0% 100

LAURENT-PERRIER ROSÉ 12.0% 140

SPARKLING

PROSECCO 8.00 125ml / 38

Dolci Terre, Italy 10.5%

PROSECCO ROSÉ 8.15 125ml / 41

Dolci Terre, Italy 10.5%

SPARKLING ROSÉ 74.50

Henners, England 12.0%

LISTED FROM LIGHTEST TO FULLEST BODIED

175ml / 250ml / BOTTLE

125ml MEASURES ALSO AVAILABLE

ROSÉ WINE

CÔTES DE PROVENCE 11.25 | 15 | 41

Édalise, France 12.5%

WHISPERING ANGEL 66

Caves d'Esclans, France 13.0%

PINOT BLUSH 8.15 / 10.85 / 28.50

Primi Soli, Italy 12.5%

WHITE ZINFANDEL 7.90 / 10.50 / 27.50

Hawkes Peak, USA 10.0%

VIRGIN COCKTAILS

PINK GRAPEFRUIT COOLER

Elderflower, lemon, pink grapefruit soda 8.50

PORN STAR NOTINI Passion fruit, orange, pineapple, nozeco 9

MANGO LEMONADE Mango, lemon, sugar syrup, soda 7.50

RASPBERRY & MINT FIZZ Blended raspberries, fresh mint, lemon juice, soda 7

ALCOHOL FREE

ALCOHOL FREE BEER

HEINEKEN 0.0 Draught Pint 5.35

PERONI ALCOHOL FREE 0.0% 5.40

HEINEKEN ALCOHOL FREE 0.0% 4.90

GUINNESS 0.0% 6.20

NEMO LOW ALCOHOL IPA 0.5% 6

OLD MOUT ALCOHOL FREE CIDER

Berries & Cherries 0.0% 5.50

SOFT DRINKS

HIP POP KOMBUCHA 5.40

Ginger & Yuzu / Apple & Elderflower

TRIP CBD DRINKS 5.65

Mint & Elderflower / Peach & Ginger

SAN PELLEGRINO 330ml 3.65

Blood Orange / Limonata

THE LONDON ESSENCE CO.

CRAFTED SODAS 200ml 5.10

Roasted Pineapple / Pink Grapefruit

Ginger Beer / Ginger Ale

THE LONDON ESSENCE CO.

TONICS 200ml 5.10

Original Indian Tonic Water

Zero Sugar Tonic Water

Blood Orange & Elderflower Tonic Water

Riviera Tonic Water

J20 275ml 3.80

Apple & Raspberry

Orange & Passion Fruit

COKE 4

200ml bottle

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, 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 **GF0** AVAILABLE EVERY SUNDAY

AFTERS

ICE CREAM SUNDAE

Raspberry sauce, mini marshmallows, squirry cream 3.50 **GF**

SUGARED DOUGH BALLS

Toffee sauce 2.50 **V**

CHOCOLATE BROWNIE

Ice cream 2.50 **V**