



The Duke

SUNNINGHILL

Small Plates

MIXED OLIVES	3.95
caper berries, sundried tomatoes, oregano (GF)(V+)	
HALLOUMI FRIES	7.25
paprika aioli (V)	
TERIYAKI SPICED COURGETTE	7.25
mixed leaves, apple & celery, soy & sesame (V+)	
MOROCCAN SPICED HUMMUS	7.50
pita, carrot, basil oil (V+)(GF)	
SMOKED PANCETTA & VENISON CHORIZO	6.95
truffled honey (GF)	

Starters

WILD MUSHROOM FRICASSEE	9.25
roast butternut, foccacia, rocket (V)(GF)	
SALT & PEPPER SQUID	8.95
oriental slaw, sesame, sweet chilli sauce	
SMOKED MACKEREL PATE	8.75
apple & celery, sourdough (GF)	
SMOOTH CHICKEN LIVER PARFAIT	8.75
drunken calvados sultanas, grape chutney,	
THAI SALMON FISHCAKES	9.50
wilted spinach, Thai Coconut Sauce	
CRISPY STICKY BBQ PORK BELLY	8.95
butternut squash puree, port jus (GF)	

To Share

LOADED FRIES	10.50
pulled fajita chicken, garli & paprika aioli, crème fraiche, cheddar	
THE DUKE SMORGASBORD	21.95
Hungarian salami & venison chorizo, smoked pancetta & truffled honey, chicken liver pate, assorted breads, house pickles (GF)	
THE VEGETARIAN BOARD	18.95
honey roast winter vegetables, teriyaki courgette, halloumi fries & paprika aioli, moroccan spiced hummus & flatbread, leafy salad (GF)	
THE FISH BOARD	22.95
Thai salmon fishcakes, salt and pepper squid & sweet chilli, smoked mackerel pâté, toasted sourdough	

Pub Classics

BEER-BATTERED HADDOCK FILLET	16.75
garden peas, tartar sauce, charred lemon, rustic chips	
STEAK BURGER	16.95
Montgomery Jack cheese, smoked bacon, burger sauce, gem lettuce, tomato, gherkin, tomato chutney, fries (GF)	
<i>Add Blue Cheese 3 Add Jalapenos 2 Add Halloumi 4</i>	
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER	16.50
burger sauce, paprika aioli, lettuce, tomato, gherkin, fries	
<i>Add Montgomery Jack Cheese 1.5 Add Blue Cheese 3 Add Jalapenos 2 Add Halloumi 4</i>	

grilled tomato, garlic sauteed green beans, rustic chips (GF)

Add Peppercorn Sauce 2.5 / Add Red Wine Jus 2.5 / Add Mushroom Sauce 2.5


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Mains

PAN-GRILLED SEABASS FILLET & TIGER PRAWN	22.95
courgette & red pepper ratatouille, tender stem broccoli, white wine velouté (GF)	
ROTISSERIE-STYLE CHICKEN SUPREME	18.50
all-butter mashed potato, green beans, crispy skin, creamy portobello mushroom & chicken jus (GF)	
PINK CARVED STONOR PARK VENISON STEAK	25.50
dauphinoise potato, fine beans, butternut squash puree, chelan cherry & red wine jus (GF)	
RISOTTO	16.50
honey roasted butternut squash, garden peas, baby spinach & parmesan (GF)	
<i>Add Chicken or Halloumi</i>	4.00
PAN ROASTED GRESSINGHAM DUCK LEG	26.95
dauphinoise potatoes, savoy cabbage & bacon, blackberry & duck jus (GF)	
SWEET PEPPER, TOMATO & COURGETTE RATTATOUILLE	15.50
garden pea & spinach risotto, crispy leeks (GF)(V+)	
SLOW ROAST LOCAL OLD SPOT PORK BELLY	20.95
pancetta mashed potatoes, tender steam broccoli, crackling, jus (GF)	
WINTER WHOLEFOOD SALAD	
roast winter root vegetables, butternut squash, pickled apple & celery, carrot & cucumber, leafy salad, pistachio & watercress pesto, pumpkin seeds (GF)(V+)	
<i>Add Chicken or Halloumi</i>	4.00
CRISPY CHILLI BEEF SALAD	15.50
mixed leaves, cucumber & carrot ribbons, hoisin, sweet chilli & plum dressing	

Sides

Fries (GF)(V+)	4.50	Dauphinoise Potatoes	5.15
Rustic Chips (GF)(V+)	4.75	Sweet Potato Fries (GF)(V+)	5.00
Sauteed Savoy Cabbage & Bacon	5.00	Winter Root Vegetable Meddley	4.75

(V+) Vegan option available

(GF) Gluten Free option available

(V) Vegetarian option

Please advise your server if you have any food allergies or intolerances. Allergen file available upon request. We use nuts and flour in our