



The Duke

SUNNINGHILL

Small Plates

PADRON PEPPERS & TRUFFLE HONEY extra virgin olive oil, maldon sea salt (V+)(GF)	5.50
HALLOUMI FRIES paprika aioli (V)	7.25
MOROCCAN SPICED HUMMUS pita, carrot, basil oil (V+)(GF)	7.50
MIXED OLIVES caper berries, sundried tomatoes, oregano (GF)(V+)	3.95
BREAD PLATE sourdough, caraway bloomer, garlic butter, olive oil, aged balsamic (V)	5.00

Starters

CRISPY FRIED PAPRIKA SQUID Asian slaw, wasabi mayo	8.95
SMOKED MACKEREL PATE apple & celery, sourdough (GF)	8.75
THAI SALMON FISHCAKES wilted spinach, Thai Coconut Sauce	9.50
TRUFFLE MAC & CHEESE CROQUETTES padron peppers, honey mustard mayo (V)	7.95
CRISPY STICKY BEEF BITES baby gem, plum & hoisin, sweet chilli sauce, pineapple & mango salsa	9.25
CHICKEN & CHORIZO SKEWERS homemade tzatziki, rocket (GF)	8.75
SMOOTH CHICKEN LIVER PARFAIT grape chutney, toasted sourdough (GF)	8.50

To Share

LOADED FRIES pulled chicken, garli & paprika aioli, crème fraiche, cheddar	10.50
THE DUKE SMORGASBORD Hungarian salami & venison chorizo, chicken liver parfait, padron peppers, assorted breads, house pickles (GF)	21.95
THE FISH BOARD Thai salmon fishcakes, salt and pepper squid & paprika aioli, smoked mackerel pâté, toasted sourdough	22.95

Pub Classics

BEER-BATTERED HADDOCK FILLET garden peas, tartar sauce, charred lemon, rustic chips	16.75
8OZ 35-DAY DRY AGED RIBEYE STEAK grilled tomato, portobello mushroom, rustic chips (GF) <i>Add Peppercorn Sauce 2.5 Add Red Wine Jus 2.5 Add Mushroom Sauce 2.5</i>	26.95
STEAK BURGER 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>	16.95
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER 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>	16.50



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Mains

LOCH DUART SALMON SUPREME	23.95
pea & spinach risotto, English asparagus, roasted butternut squash, white wine veloute (GF)	
SEABASS FILLET	22.95
spring onion & chilli crushed new potatoes, bok choy, thai coconut, lemongrass & tomato sauce, mango & chilli salsa (GF)	
SLOW ROAST LOCAL OLD SPOT PORK BELLY	21.50
chorizo mashed potatoes, braised red cabbage, candied apple, crackling, jus (GF)	
RISOTTO	16.50
roasted butternut squash, spinach, garden peas (GF)	
<i>Add Chicken or Halloumi</i>	4.00
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, green asparagus, butternut squash, blueberry & red wine jus (GF)	
CARAMELISED RED ONION & ROAST VEGETABLE PIE	16.95
buttered new potatoes, fine beans, white wine sauce (V+)	
WHOLEFOOD SALAD	15.50
roast butternut squash, padron peppers, sweet pickled cucumber, carrot & cucumber, leafy salad, baby gem orange vinaigrette, pumpkin seeds (GF)(V+)	
<i>Add Chicken or Halloumi</i>	4.00
CRISPY SWEET CHILLI PULLED CHICKEN SALAD	15.95
baby gem, rocket, cucumber & carrot, pistachios, sweet chilli & lime dressing (GF)	
CRISPY CHILLI BEEF SALAD	16.50
mixed leaves, cucumber & carrot ribbons, hoisin & plum dressing (GF)	

Sides

Fries (GF)(V+)	4.50	Dauphinoise Potatoes (V)	5.15
Rustic Chips (GF)(V+)	4.75	Sweet Potato Fries (GF)(V+)	5.00
Chorizo Mashed Potato (V)	5.00	Green Beans with Garlic (V+)	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 kitchen and therefore cannot guarantee our dishes can be prepared completely free of any traces of allergens however every step will be taken to mitigate the risk of cross contamination.



