



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 blue cheese mayo (GF)	8.75
SMOOTH CHICKEN LIVER PARFAIT grape chutney, toasted sourdough (GF)	8.50

To Share

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

Sunday Roasts

ROAST ENGLISH BEEF	19.75
ROAST LEG OF WELSH LAMB	20.50
SLOW ROAST BELLY OF OLD SPOT LOCAL PORK	18.95
ROTISSERIE-STYLE CHICKEN SUPREME	17.95
ROAST VEGETABLE & CARAMELISED RED ONION PUFF PASTRY PIE (V)	16.95

ALL SERVED WITH: Yorkshire Pudding, Beef Dripping Roast Potatoes, Braised Red Cabbage,
Acacia Honey Roast Root Vegetable Meddley, Savoy Cabbage & Leeks, Rich Red Wine Gravy

KIDS ROAST BEEF OR KIDS ROAST CHICKEN	9.95
CAULIFLOWER CHEESE	4.75



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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)	
PINK CARVED STONOR PARK VENISON STEAK	25.50
dauphinoise potato, green asparagus, butternut squash, blueberry & red wine jus (GF)	
RISOTTO	16.50
roasted butternut squash, spinach, garden peas (GF)	
<i>Add Chicken or Halloumi</i>	4.00
CRISPY CHILLI BEEF SALAD	16.50
mixed leaves, cucumber & carrot ribbons, sesame seeds, hoisin & plum dressing (GF)	
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

Pub Classics

BEER-BATTERED HADDOCK FILLET	16.75
garden peas, tartar sauce, charred lemon, rustic chips	
8OZ 35-DAY DRY AGED RIBEYE STEAK	26.95
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>	
STEAK BURGER	16.95
Montgomery Jack cheese, smoked bacon, burger sauce, gem lettuce, tomato, gherkin, tomato chutney, fries (GF)	
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>	

Sides

Fries (GF)(V+)	4.50	Red Cabbage	4.75
Cauliflower cheese	4.75	Sweet Potato Fries (GF)(V+)	5.00
Roast potatoes	4.75	Green Beans with Garlic	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.





