



The Duke

SUNNINGHILL

Small Plates & Starters

PADRON PEPPERS & TRUFFLE HONEY extra virgin olive oil, maldon sea salt (V+)(GF)	5.50	SALT & SZECHUAN PEPPER SQUID Asian slaw, wasabi mayo	8.95
HALLOUMI FRIES paprika aioli (V)	7.25	KING PRAWNS 'PIL PIL' ciabatta, tomato salsa, spring onion, chilli (GF)	12.50
HOMEMADE HUMMUS tomato salsa, pita, carrot, basil oil (V+)(GF)	7.50	SMOKED MACKEREL PATE sourdough toast, spring onion	9.25
MIXED OLIVES caper berries, sundried tomatoes, oregano (V+)(GF)	4.25	SPICED LAMB KOFTAS pita, leafy salad, peppercorn mayo (GF)	9.95
RUSTIC BREAD PLATE caraway sourdough, dark rye, crusty white boule, olive oil, aged balsamic (V)(GF)	5.50	CRISPY STICKY BEEF BITES baby gem, plum & hoisin, papaya, mango & dragon fruit salsa	9.75
TRUFFLE MAC & CHEESE CROQUETTES padron peppers, honey mustard mayo (V)	7.95	GREEK CHICKEN SKEWERS homemade tzatziki, rocket (GF)	8.95

To Share

LOADED FRIES mexican fajita pulled chicken, cheddar cheese, garlic & paprika aioli, crème fraiche, pickled onions, jalapenos	11.95
DELI BOARD oak smoked 18 months old mangalica salami, venison salami, spiced lamb koftas, Sweet pickled cucumber, pimento peppers, roast red pepper ajvar dip, assorted breads (GF)	22.95
GREEK PLATTER greek chicken skewers, char-grilled mediterranean vegetables, tzatziki, humus & tomato salsa, pita, leafy salad, mixed olives (GF)	19.95

Pub Classics

BEER-BATTERED HADDOCK FILLET garden peas, tartar sauce, charred lemon, rustic chips	17.00
BBQ PORK BABY BACK RIBS house coleslaw, Mississippi style honey & lemon BBQ glaze with jack daniels, fries (GF)	19.95
CHALK DOWN FARM 8OZ 35-DAY DRY AGED RIBEYE STEAK rocket, grilled tomato, garlic roasted portobello mushroom, roasted shallot, peppercorn sauce, rustic chips (GF)	27.95
STEAK BURGER monterey jack cheese, smoked bacon, house sauce, house coleslaw, lettuce, tomato, gherkin, fries (GF) <i>Add Blue Cheese 3 / Add Jalapenos 2 / Add Halloumi 4</i>	17.25
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER house sauce, paprika aioli, lettuce, tomato, gherkin, fries <i>Add Monterey Jack Cheese 1.5 / Add Blue Cheese 3 / Add Jalapenos 2 / Add Halloumi 4</i>	17.00



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Mains

LOCH DUART SALMON SUPREME	23.95
garden pea & spinach risotto, baby carrots, summer squash & pumpkin (GF)	
SEABASS FILLET	22.95
spring onion & garlic crushed new potatoes, bok choy, thai coconut, lemongrass & tomato sauce, mango & chilli salsa (GF)	
PINK CARVED STONOR PARK VENISON STEAK	25.50
rosemary & thyme fondant potato, summer squash, fine beans, port & blueberry jus (GF)	
HONEY & WHOLE GRAIN MUSTARD GLAZED BONE-IN PORK CHOP	20.50
fondant potato, fine beans, port wine jus	
ROTISSERIE-STYLE CHICKEN SUPREME	19.50
all-butter mashed potatoes, sugar snaps, baby carrots, truffle cream jus (GF)	
BAKED FILO PARCEL OF SPINACH, RICOTTA & PIMENTO	18.45
garlic crushed Jersey Royals, mediterranean vegetables, sugar snaps, basil oil (V)	

Salad & Pasta

RISOTTO	17.50
summer squash & pumpkin, garden peas & spinach, truffle shavings (GF)	
<i>Add Chicken, Chorizo or Halloumi 4.00</i>	
CHICKEN & MUSHROOM TAGLIATELLE	15.95
chicken breast, portobello mushroom, spinach, chicken cream jus	
KING PRAWN TAGLIATELLE	16.95
thai coconut, lemongrass & star anise sauce, spring onion, chilli	
WHOLEFOOD SALAD	15.95
watermelon, roast summer squash & pumpkin, sweet piquillo peppers, carrot, mooli & cucumber ribbons, orange vinaigrette, pumpkin seeds (GF)(V+)	
<i>Add Chicken or Halloumi 4.00</i>	
CHICKEN & CHORIZO SALAD	16.50
oxford blue, rocket, mixed leaves, cucumber, carrot & mooli, pistachios, basil & balsamic (GF)	
CHICKEN CAESAR SALAD	16.95
baby gem, garlic croutons, crispy bacon, grana padano parmesan, caesar dressing (GF)	
CRISPY BEEF SALAD	17.25
mixed leaves, rocket, cucumber & carrot ribbons, sesame seeds, hoisin & plum, papaya & pineapple salsa	

Sides

Fries (V+)	4.50	All-butter Mash (V)(GF)	5.15
Rustic Chips (V+)	4.75	Sweet Potato Fries (V+)	5.00
Fondant Potato (V)(GF)	5.50	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.

A discretionary 10% service charge will be applied to your bill

