

The Duke

SUNNINGHILL

Small Plates

MIXED OLIVES	4.50
sundried tomatoes, pimento peppers, oregano (V+)(GF)	
HALLOUMI FRIES	7.50
paprika aioli (V)	
LOADED FRIES	12.20
mexican fajita pulled chicken, cheddar cheese, garlic & paprika aioli, crème fraiche, pickled onions, jalapenos	
SALT & SZECHUAN PEPPER SQUID	9.20
Asian slaw, wasabi mayo	
RUSTIC BREAD PLATE	5.70
caraway sourdough, dark rye, crusty white boule, olive oil, aged balsamic (V)(GF)	
CHICKEN & PANCETTA BON-BONS	8.70
roasted red pepper coulis, cucumber	
CRISPY STICKY BEEF BITES	9.90
baby gem, plum & hoisin, exotic fruit salsa	

Starters

SMOKED MACKEREL PATE	9.55
sourdough toast, pickled cucumber, spring onion	
KING PRAWNS 'PIL PIL'	12.65
ciabatta, tomato salsa, spring onion, chilli (GF)	
SEARED CORNISH DIVER SCALLOPS	14.90
honeyed butternut squash puree, wilted spinach, sweet potato crisps	
TRUFFLE MAC & CHEESE CROQUETTES	8.20
truffle honey mustard mayo (V)	
DUCK SALAD	11.95
slow roasted gressingham duck leg, candied cashews, watercress, pickled radish, soy & sesame, spring onion	
GARLIC & ROSEMARY CAMEMBERT	10.85
spiced grape chutney, celery, toasted ciabatta, rocket	
CHARCUTERIE	11.55
smoked & aged paprika salamis, roast red pepper ajvar assorted breads, house made pickles	

Pub Classics

BEER-BATTERED HADDOCK FILLET	17.20
garden peas, tartar sauce, charred lemon, rustic chips	
CHALK DOWN FARM 8OZ 35-DAY DRY AGED RIBEYE STEAK	28.95
rocket, grilled tomato, garlic roasted portobello mushroom, peppercorn sauce, rustic chips (GF)	
STEAK BURGER	17.45
emmental cheese, smoked bacon, house sauce, house coleslaw, lettuce, pickled onion, tomato, gherkin, fries (GF)	
<i>Add Blue Cheese 3 Add Jalapenos 2 Add Halloumi 4</i>	
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER	17.35
house sauce, paprika aioli, lettuce, tomato, gherkin, pickled onion, fries	
<i>Add Emmental Cheese 1.5 Add Blue Cheese 3 Add Jalapenos 2 Add Halloumi 4</i>	

(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

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Mains

LOCH DUART SALMON SUPREME garden pea & spinach risotto, honey & thyme roasted carrots, basil oil (GF)	24.65
SEABASS FILLET spring onion & garlic crushed potatoes, tenderstem broccoli, thai coconut, lemongrass & tomato sauce, mango & chilli salsa (GF)	23.30
BRAISED BELLY OF LOCAL OLD SPOT PORK garlic fondant potato, savoy cabbage & bacon, homemade preserved apple sauce, cider & mustard sauce	21.85
PINK CARVED STONOR PARK VENISON STEAK potato pavé, roasted butternut squash puree, fine beans, port & blueberry jus (GF)	25.90
BAKED FILO PARCEL OF SPINACH, RATATOUILLE & CARAMELISED ONIONS garlic crushed Jersey Royals, sage roasted swede, tenderstem broccoli, red pepper coulis (V)	18.90
ROTISSERIE-STYLE CHICKEN SUPREME all-butter mashed potatoes, honey & rosemary roasted parsnips, green beans, creamy mushroom & chicken jus (GF)	19.85

Salad & Pasta

MUSHROOM RISOTTO portobello mushrooms, garden peas & spinach, truffle shavings (GF)(V) <i>Add Chicken, Chorizo or Halloumi 4.00</i>	17.75
CHICKEN & CHORIZO TAGLIATELLE chicken breast, Iberico chorizo, spinach, chicken jus, cream	16.80
KING PRAWN TAGLIATELLE sundried tomatoes, spring onion, thai coconut, lemongrass & star anise sauce	17.65
WHOLEFOOD SALAD moroccan spiced cous-cous, artichoke hearts, roquito peppers, mooli & cucumber ribbons, orange vinaigrette, pumpkin seeds (GF)(V+) <i>Add Chicken or Halloumi 4.00</i>	15.95
CHICKEN & CHORIZO SALAD oxford blue, rocket, mixed leaves, cucumber, carrot & mooli, pistachios, basil & balsamic (GF)	16.95
CRISPY BEEF SALAD mixed leaves, rocket, cucumber & carrot ribbons, sesame seeds, hoisin & plum, papaya & pineapple salsa	17.45

Sides

Fries (V+)	4.50	All-butter Mash (V)(GF)	5.15
Rustic Chips (V+)	4.75	Sweet Potato Fries (V+)	5.00
Dauphinoise Potato (V)(GF)	5.50	Green Beans with Garlic (V+)	4.75

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