



Small Bites, Starters & To Share

Prawn Croquettes 11.45
dill & caper mayo

Three Cheese Bon-Bons 8.75
smoked cheddar, mature cheddar,
parmesan, truffle mayo

Mini Sausage Rolls 8.95
sweet pickled cucumber, caraway

Szechuan Pepper Squid 9.85
coriander & chilli, sweet chilli & lime

Halloumi Fries 7.90
paprika aioli (V)

Roast Beef Rarebit 9.75
Sourdough

Loaded Fries 12.55
fajita pulled chicken, cheddar cheese,
garlic & paprika aioli, crème fraîche,
pickled onions, jalapenos

Rustic Bread & Mixed Olives 8.95
sourdough, dark rye, crusty white,
garlic & herb butter, olive oil,
aged balsamic (V)

Homemade Hummus 7.85
spiced chickpeas, crudites, pita

Burgers & Salads

Southern Fried Buttermilk Chicken Burger 17.95
house sauce, lettuce, tomato, gherkin,
pickled red onion, jalapeno slaw, fries

Steak Burger 18.50
Emmental cheese, smoked streaky bacon, lettuce,
tomato, gherkin, pickled red onions, coleslaw, fries (G)

Burger Add On's:
*Emmental Cheese 1.5 / Blue Cheese 3 / Jalapenos 2 /
Halloumi 4*

Smoked Mackerel Salad 18.25
pickled beetroot, horseradish cream, new potatoes,
mixed leaves, rocket, cucumber (G)

Crispy Beef Salad 18.45
mixed leaves, cucumber & carrot, spring onion,
radishes, hoisin & plum, black & white sesame

Wholefood Salad 16.95
spiced quinoa, honey roast roots, carrot & cucumber,
beetroot pickle, pumpkin seeds (V+)(G)
Add: Chicken or Halloumi 4

Stove & Grill

Pan-seared Seabass Fillet 23.30
chilli & spring onion crushed potatoes, tender stem
broccoli, Thai coconut sauce, exotic fruit salsa (G)

Slow Cooked Belly of Berkshire Old Spot Pork 22.95
dauphinoise potato, fine beans,
preserved apple compote, red wine jus, crackling (G)

Beer-Battered Cod Fillet 17.90
minted pea puree, tartar sauce,
charred lemon, rustic chips

Crispy Skin Chicken Supreme 19.85
honey roast root vegetables, buttered mash,
creamy wild mushroom sauce, black truffle (G)

Beef Cheek Ragu Tagliatelle 20.50
Slow-cooked beef & red wine ragu, creamy bechamel
lasagne, tomato, rocket & red onion salad

Blackgate Farm 10oz Sirlion Steak 27.95
garlic roasted mushroom & tomato,
green peppercorn sauce, rustic chips (G)

Seafood Linguine 19.95
aged chorizo, king prawns, spring onion, chilli,
coconut curry & lemongrass sauce

Lancashire Hot-Pot 22.55
slow roast leg of lamb in stout, root vegetables & herbs,
layered potatoes, seasonal greens

Risotto 17.95
portobello mushrooms, roasted butternut squash puree,
garden peas, parmesan (G) (V+)



Lunch Specials

Available Monday to Friday lunchtime

Grilled Sandwiches

Served on Toasted Sourdough

Cuban Sandwich 13.95

Wiltshire smoked ham, mature cheddar,
sweet American mustard, dill pickles

Reuban Sandwich 14.95

Braised beef brisket, Monterey jack cheese,
Russian dressing, pickled red onions

Sandwiches

Choose from Brioche Bun, Italian Ciabatta or Gluten Free Brioche

Grilled Chicken BLT 12.95

grilled chicken, streaky bacon, lettuce, tomato (G)

Sirolin Steak Sandwich 15.95

rocket, pickled onion, mustard & horseradish (G)

Homemade Fish Finger 11.25

beer battered cod fillet strips, tartare sauce, mixed
leaves

Egg Mayo Sandwich 10.50

truffle honey mustard mayo & rocket (G)(V)

Introducing - Bottomless Brunch at The Duke

Every other Saturday 11am-4pm

**Unlimited drinks, tasty bites,
and good company - all for £35pp***

***T&C apply**

Speak to a member of our team for details

Sides

Fries (V+) 4.50

Rustic Chips (V+) 4.75

Garlic Green Beans (V+)(G) 4.75

Greek Salad 5.95

Mixed Salad 4.50

Dessert Menu

Affogato Del Caffee 6.5

vanilla bean ice cream, double espresso, lady fingers (G)

Sticky Toffee & Banana Pudding 8.25

butterscotch sauce, caramelised bananas,
vanilla bean ice cream

Ice Cream & Brownie Bites 7.95

Choose 2 scoops:

Vanilla Clotted Cream, Double Chocolate,
Salted Caramel, Strawberry, Mint Chocolate Chip

Soft Warm Chocolate Brownie 8.50

double chocolate ice cream, raspberry gel

Mixed Berry Cheesecake Cup 8.95

shortbread crumb, Chantilly cream cheese,
mixed berry compote (G)

Our Signature Apple Pie 8.95

our homemade apple & sultana pie, honey drizzle,
salted caramel ice cream

A discretionary 10% service charge will be added to your final bill

(V+) Vegan Option Available

(G) Low Gluten Option Available

(V) Vegetarian

Please advise your server of any food allergies or intolerances. Full 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 trace amount of these allergens however every step will be taken to mitigate the risk of cross contamination.