



Starters & To Share

Spiced King Prawns , ciabatta, spring onion, lime, chilli, tomato salsa (G)	12.85
Szechuan Pepper Squid , coriander & chilli, sweet chilli & lime	9.85
Truffle Mac & Cheese Croquettes , sweet pickled cucumber, truffle mayo	8.25
Halloumi Fries , paprika aioli (V)	7.90
Homemade Hummus , crudites, pita (V+)(G)	7.85
Crispy Chilli Beef Bites , gem lettuce, hoisin & plum sauce, exotic fruit salsa	8.85
Smooth Chicken Liver Parfait , mixed leaves, spiced grape chutney, sourdough toast (G)	8.95
Loaded Fries , fajita pulled chicken, cheddar cheese, garlic & paprika aioli, crème fraiche, pickled onions, jalapenos	12.55
Rustic Bread & Mixed Olives , sourdough, dark rye, crusty white, garlic & herb butter, olive oil, aged balsamic (V)	8.95

Mains, Stove & Grill

Pan-seared Seabass Fillet , chilli & spring onion crushed potatoes, tender stem broccoli, Thai coconut sauce, exotic fruit salsa (G)	23.30
Beer-Battered Cod Fillet , garden peas, tartar sauce, charred lemon, rustic chips	17.90
Blackgate Farm 7oz Fillet Steak , garlic roasted mushroom & tomato, green peppercorn sauce, rustic chips (G)	32.95
Saffron Risotto , portobello mushrooms, roasted butternut squash, garden peas, parmesan (G) (V+)	17.95
Southern Fried Buttermilk Chicken Burger , house sauce, lettuce, tomato, gherkin, pickled red onion, jalapeno slaw, fries	17.95
Steak Burger , Emmental cheese, smoked streaky bacon, lettuce, tomato, gherkin, pickled red onions, coleslaw, fries (G)	18.50
Add On's: Smoked Pulled BBQ Beef Brisket 4.5 / Emmental Cheese 1.5 / Blue Cheese 3 / Jalapenos 2 / Halloumi 4	
Lancashire Hot-Pot , slow roast leg of lamb in stout, puff pastry, root vegetables, layered potatoes, seasonal greens	20.25
Cottage Pie , red wine braised Blackgate Farm beef ragu, creamy mash, seasonal vegetables	18.95
Crispy Beef Salad , mixed leaves, cucumber & carrot, spring onion, radishes, hoisin & plum, black & white sesame	18.45
Smoked Mackerel Salad , pickled beetroot, horseradish cream, new potatoes, mixed leaves, rocket, cucumber (G)	18.25
Wholefood Salad , Moroccan spiced cous-cous, honey roast roots, carrot & cucumber, beetroot pickle, pumpkin seeds (V+)(G)	16.95
	<i>Add: Chicken or Halloumi 4</i>



Sunday Roasts

Available every Sunday 12-5:30pm

Roast Rump of Chalk Down Farm Beef
22.95

Roast Leg of Welsh Lamb
23.25

Rotisserie Style Chicken Supreme
19.95

Braised Belly of Local Old Spot Pork
apple sauce, crackling
21.75

All our roasts are served with:

Yorkshire pudding, beef dripping roast potatoes, butternut squash puree, acacia honey roast root vegetable medley, savoy cabbage & leeks, rich red wine gravy

Introducing - Bottomless Brunch at The Duke

Every 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)

Soft Warm Chocolate Brownie 8.50

double chocolate ice cream, raspberry gel

Sticky Toffee & Banana Pudding 8.25

buttercotch sauce, caramelised bananas,
vanilla bean ice cream

Our Signature Apple Pie 8.95

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

Ice Cream & Brownie Bites 7.95

Choose 2 scoops:

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

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.