

Menu



Starters

Crispy Skin Pork Belly, apple compote, chorizo, beans & tomato (G)	10.75
King Prawns 'Pil Pil', spring onion, garlic, chilli & lime butter, ciabatta (G)	12.75
Homemade Hummus, crudites, pita (V+)(G)	8
Szechuan Pepper Squid, pickled cucumber, sweet chilli & lime	9.5
Halloumi Fries, paprika aioli (V)	8.5
Crispy Beef Bites, gem, hoisin & plum, chilli & lime	8.75
Tomato Bruschetta, green & black olives, avocado, basil drizzle (V+)(G)	8.5
Loaded Fries, fajita spiced pulled chicken, cheddar, paprika aioli, crème fraiche, cured onions, jalapenos	13
The Duke's Sharing Platter , aged paprika salami, Parma ham, Milano salami, nocellara olives, mini mozzarella & tomatoes, olive oil & aged balsamic, sourdough (G)	16.5

Mains

Pink Carved Duck Breast, dauphinoise potato, chorizo & mixed bean cassoulet, green beans, blueberry jus (G)	26.5
Pork Fillet wrapped in Parma Ham, green asparagus, smoked bacon mash, wholegrain mustard cream sauce (G)	22.5
Chicken Supreme, all-butter mash, honied carrots & parsnips, mushroom cream jus (G)	20.5
Blackgate Farm 7oz Fillet Steak, white onion puree, green beans, garlic & herb butter, red wine jus, rustic chips (G)	36.5
Seafood Linguine, chorizo, king prawns, spring onion, coconut, lemongrass & tomato cream	20.5
Pan-seared Seabass Fillet, crushed new potatoes, tender stem, Thai coconut sauce (G)	23.5
The Duke's Fish & Chips, minted pea puree, tartar sauce, lemon, chips	18.5
Risotto, garden peas, butternut squash, minted pea puree, parmesan (G)(V+)	18.25
Steak Burger, Emmental cheese, smoked streaky bacon, lettuce, tomato, pickled cucumber, cured onions, truffle honey mayo, fries (G)	18.5
Add: Smoked Beef Brisket 5 or Halloumi 4	
Crispy Beef Salad, mixed leaves, cucumber & carrot, spring onion, hoisin & plum, sesame	19.75
The Duke's Salad, avocado, honey, garlic & lime yoghurt dressing, butternut, beetroot, carrot & cucumber, pumpkin seeds (V)(G)	17.5
Add: Chicken or Halloumi 4	

Sides

Rustic Chips	5
Skinny Fries	4.75
Green Beans & Asparagus (G)	6
Garlic Tender Stem (G)	5.25
Mixed Salad (G)	4.75

Lunch Specials



Breaded Scampi, tartare sauce, garden peas, lemon, chips	16
Ham & Eggs, Wiltshire cured & smoked ham, free range eggs, fries, peas	16.25
Cumberland Sausages, all-butter mash, green beans, rich red wine gravy	16.5
Reuban Grilled Sandwich, smoked & braised brisket, emmental, cured onions	15.5
Cuban Grilled Sandwich, Wiltshire ham, American mustard, pickled cucumber, cheddar	14.5
Fillet Steak Sandwich, rocket, cured red onion, horseradish crème fraiche	16.5
Homemade Jumbo Fishfinger Sandwich, tartare sauce, mixed leaves	12
Grilled Chicken BLT, smoked streaky bacon, lettuce, tomato	13
Egg Mayo Sandwich, truffle honey mustard mayo, rocket	11

Desserts

Mango & Passionfruit Pavlova, Chantilly cream, mango salsa, meringue (G)	8.75
Soft Warm Chocolate Brownie, double chocolate ice cream, pistachios	8.5
Sticky Toffee & Date Pudding, banana caramel sauce, vanilla ice cream	9
Affogato Del Caffee, vanilla ice cream, pistachio crumb, chocolate sauce, double espresso, lady finger (G)	6.75
Mixed Berry Crumble, mixed berry compote, shortbread crumb, honey caramel ice cream	8.5

What's on at The Duke

Speak to a member of our team for details or visit our website and social media pages

Quiz Nights

Teams of 2-6 players
7-10pm

Prizes to be won

Wed 14th October "Halloween Quiz"

Wed 11th November "General Knowledge Quiz"

Wed 2nd December "Annual Charity Christmas Quiz"

Lego Afternoons

Mondays, Tuesdays and Wednesdays 3-7pm

£5pp

Saturdays 12-6pm

£7.50pp

Selected weekdays 12-6pm throughout half term and school holidays. More info available online.

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.