Menu



Starters

Soup of the Day, butter, sourdough (G)	7.25
King Prawn Cocktail, baby gem, marie rose, butter, sourdough (G)	10.75
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, balsamic (V+)(G)	8.5
The Duke's Sharing Platter, aged paprika salami, Parma ham, Milano salami, nocellara olives, mini mozzarella & tomatoes, sourdough, olive oil & aged balsamic, sourdough (G)	16.5

November Lunch & Dinner Club

Available Tuesday to Friday 12-9pm **Buy One Get One FREE** - All Mains 16.95

Cumberland Sausages, all-butter mash, green beans, rich red wine gravy (G)

Breaded Scampi, tartare sauce, garden peas, lemon, chips

Ham & Eggs, Wiltshire cured & smoked ham, free range eggs, fries, peas (G)

Chicken, Mushroom & Truffle Spaghetti, shredded chicken, creamy mushroom & truffle sauce, parmesan shavings

Mushroom Risotto, asparagus, garden peas, parmesan (G)(V+)

The Duke's Fish & Chips, minted pea puree, tartar sauce, lemon, chips

Steak Burger**,** Emmental cheese, smoked streaky bacon, gem, tomato, pickled cucumber, cured onions, truffle honey mayo, fries (G**)**

Southern Fried Buttermilk Chicken Burger, house sauce, baby gem, tomato, cured onion, pickled cucumber, paprika aioli, fries

Mains

Corn-fed Chicken Supreme, all-butter mash, honied root vegetables, mushroom cream jus (G)	20.5
Braised Belly of Pork, butternut puree, green asparagus, mashed potatoes, roasting juice sauce (G)	22.5
Blackgate Farm 9z Ribeye Steak, tomato & mushroom, garlic & herb butter, peppercorn sauce, rustic chips (G)	29.75
Seafood Linguine, chorizo, king prawns, spring onion, coconut, lemongrass & tomato cream	20.5
Beef Brisket Arrabiata Penne, spicy tomato sauce, braised pulled beef brisket, Reggiano Parmesan	19.75
Pan-seared Seabass Fillet, crushed new potatoes, tender stem, Thai coconut sauce (G)	23.5
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) ***Add: Chicken or Halloumi 4***	17.5

Lunch Specials



Cuban Grilled Sandwich, Wiltshire ham, American mustard, pickled cucumber, cheddar	14.5
Reuban Grilled Sandwich, smoked & braised brisket, Emmental, cured onions	15.5
Fillet Steak Sandwich, rocket, cured red onion, horseradish crème fraiche	16.5
Homemade Jumbo Fishfinger Sandwich, tartare sauce, mixed leaves	12
Chicken & Bacon Club Sandwich, Emmental cheese, gem lettuce	12.5
Egg Mayo Sandwich, truffle honey mustard mayo, rocket	11
Pulled Pork Bap, homemade BBQ Sauce, pickled cucumber	10.5

Sides

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

Desserts

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
Plum & Apple Crumble, honeycomb caramel ice cream	8.5

Lego Mornings at The Duke
Every other Saturday 11am-4pm
Every Monday – Wednesday 2pm-6pm
***T&C apply**
Speak to a member of our team for details

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.