

Dukes

BAR & RESTAURANT

Starters

Homemade Soup of the Day, Warm Crusty Bread, Salted Butter **£8.50**

Confit Duck & Foie Gras Terrine, Rhubarb, Candied Pistachios, Brioche **£12.50**

Deep Fried Poached Egg, Chargrilled Asparagus, Baby Watercress, Parmesan, Aioli **£9.00**

Citrus Cured Salmon, Avocado Purée, New Potatoes, Samphire, Wasabi Yoghurt, Croutes **£11.00**

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Mains

Gressingham Duck Breast, Celeriac Choucroute, Potato Terrine, Griottines, Red Wine Sauce

£26.00

Pan Fried Fillet of Sea Bass, Chorizo and Chickpea Casserole, Spinach, Crusty Bread

£23.00

Roasted Chicken Supreme, Tarragon and Pancetta Mousse, Baby Leeks, Mash, Chestnut Mushroom Cream Sauce

£23.00

Tomato, Courgette and Aubergine Gratin, Polenta, Broccoli, Rocket Salad

£19.50

8oz Ribeye Steak, Balsamic Roasted Tomatoes, Triple Cooked Chips, Rocket and Parmesan Salad, Homemade Ketchup

£28.50

8oz Fillet Steak, Balsamic Roasted Tomatoes, Triple Cooked Chips, Rocket and Parmesan Salad, Homemade Ketchup, Peppercorn Sauce.

£42.50

Seasonal Seafood Special-Please ask your Server for Details

£32.50

Side Orders: *Triple Cooked Chips, Buttered New Potatoes, Sauteed Tenderstem, Buttered Spinach*

£3.50

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Desserts

Individual Apple Tarte Tatin, Vanilla Bean Ice Cream **£10.00**

Please allow 15 minutes for cooking of the above

Dark Chocolate & Orange Liqueur Mousse, Brownie, Blood Orange Sorbet. **£10.00**

Baked Vanilla Cheesecake, Apple, Ginger Nut Crumble, Stem Ginger Ice Cream. **£10.00**

Selection of Cheeses, Wafers, Micro Celery, Apple, Roasted Walnuts, Fruit Chutney. **£11.50**