

# Dukes

BAR & RESTAURANT

## While you Wait – Serves Two

Villiers Bread Board: Warm Sour Dough, Salted butter, Hummus, Pesto, Olive oil & Balsamic Vinegar £10

### To Start

Homemade Soup of the Day £8 GFO, DFO  
w/ warm crusty bread & salted butter

Seared Scallops £14 GF  
w/ roasted celeriac, blood orange & brown shrimp butter sauce

Chicken Liver Parfait £10 GFO  
w/ spiced pear chutney, walnut crumb & crisp fruit toast

Deep Fried Truffled Goat Cheese £10 V, GFO  
w/ olive tapenade, rye bread croutes, chervil salad & pickled shallot dressing

### To Follow

Thyme Roasted 10oz Ribeye Steak £32 GFO, DFO  
w/ triple fried chips, grilled mushroom, slow roasted vine tomatoes, beer battered onion rings & black pepper sauce

Chefs Fish & Seafood Special £30  
This dish will change with market & seasonal availability. Please ask for today's choice

Roasted Chicken Breast £24 GFO, DFO  
w/ sauteed herb gnocchi, celeriac puree, salsify, grilled baby leeks & a red wine jus

Chefs Special of the Week from £55  
This dish will change weekly incorporating only the finest ingredients. Please ask for today's choice

Roast Hake Fillet £22 GF  
w/ chorizo, chickpea, spinach & clams in a creamy white wine & herb sauce

Sweet Potato, Spinach & Feta Tartlet £18 V, GFO  
w/ creamed potatoes & buttered kale

### Sides

Creamed Potatoes GF | Buttered Kale GF, DFO, VG | Triple Cooked Chips GF DF VG | Beer Battered Onion Rings DF  
ALL £5

### To Finish

Spiced Orange Treacle Sponge Pudding £10 GFO  
w/ orange liquor custard or vanilla ice cream

Chocolate, Hazelnut & Caramel Tart £10 GF, DFO  
w/ nut brittle, honeycomb & chantilly cream

Rhubarb & Stem Ginger Pannacotta £11 GFO  
w/ crystallised puff pastry, ginger crumb & raspberry ripple ice cream

Selection of Cheeses £13 GFO  
w/ cheese wafers, fruit toasts, micro celery, apple, roasted walnuts, homemade chutney

Ice Cream £7 GF, DFO  
Any 3 scoops of your choice | Please ask your server for today's selection



\*All weights are uncooked, weight may reduce during cooking process  
V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional)  
We cannot guarantee that dishes will not contain traces of nuts  
Please advise your server of any allergies

