



2 COURSE £28 // 3 COURSE £35

STARTERS

Roasted tomato soup
pan rustico, cultured butter

Charred English asparagus
poached egg, Hollandaise

Gin cured salmon
grapefruit, radish & apple salad

Beef shin stuffed Yorkshire pudding
horseradish, watercress

MAINS

Roast striploin of beef - Yorkshire pudding, gravy, served pink

Shoulder of lamb - mint gravy

Herb roasted breast of chicken -Yorkshire pudding, gravy
with duck fat roast potatoes, cauliflower cheese, a selection of seasonal veg and gravy

Battered haddock & chips
hand-cut chips, mushy peas, tartare sauce

Falafel burger
Romesco sauce, fries, slaw

Grilled mackerel
warm new potato salad, watercress, salsa verde

DESSERTS

Sticky toffee pudding
toffee sauce, vanilla ice cream

Salted caramel chocolate pot
shortbread

The Duke
blue cheese, ginger cake, walnut ketchup

Ice cream
Choose three scoops:
Vanilla, chocolate, Eton mess, honeycomb, tiramisu,
raspberry sorbet, mango sorbet, passionfruit sorbet,
coconut (vegan)