

MERRY CHRISTMAS AND A HAPPY NEW YEAR!

Merry Christmas and a happy and prosperous New Year ahead! Your support has been the best gift we could've asked for. Thank you for being the reason behind our success this year!

- The Duke Hotel -



DIETARY NOTES

Please note that all the food we serve is prepared and freshly cooked on-premises. If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.

**Please note, some of our dishes may not be subject to alterations due to contamination risks. A 12.5% discretionary service charge will be added to the table, please do not feel obliged to pay this if you don't feel the service warrants it.*

[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

Sit down meal at 6:00pm
Midnight toast 11:45pm
"FREE PROSECCO GLASS"



FOUR COURSE £55
(arrival toast, bread to nibble, amuse bouche, starter, main, pre-dessert, dessert). Pre-order required.

TO START

Warm Bread, butter, extra-virgin olive oil and Balsamic Vinegar (VE/GFA) from the house

AMUSE BOUCHE CHEF'S SECRET TREAT

STARTERS

Won ton good luck dumpling soup, pork & mushroom dumplings, bone broth (DF)

Crispy Goat cheese Bon Bons, salt baked beetroots, rocket and balsamic pearls (V, GF)

Oysters & Champagne (DF/GF)

Seet potato Okonomiyaki, Japanese savoury pancake, Okonomiyaki BBQ glaze, chickpea mayo (VE/GF)

MAIN

Mushroom & Chickpea Wellington, maple syrup glazed carrots, onion and Barolo wine jus, Tarragon new potatoes (GF/ VE)

Miso Glazed Salmon Supreme, Champagne deglazed Parmesan risotto, Buttered Samphire, Lumpfish roe (GF)

Char siu roasted pork chop, charred pak choi, caramelised plums, creamy mash potato, plum & sesame gravy sauce (GF)

Slow cooked beef cheek, maple glazed roots, horseradish mash potato, Coriand mayo, Barolo wine and beef bone gravy (GF/ DF)

PRE DESSERT

CHAMPAGNE SORBET, YUZU SYRUP

DESSERT

Limoncello Affogato, lemon sorbet, shot of limoncello liqueur (ve)

Don Pedro, South African boozy ice cream dessert (ve/gf)

Apricot Sticky Toffee pudding, 5 spiced toffee sauce, salted caramel ice cream (gf/df)

Lemon grass & almond Panna Cotta, almond crumbs & Yuzu confit (ve/gf)

NEW YEAR'S EVE PLANNER

The pub is open just for dinner and drinks from 6 pm till
late

Eat with us at The Duke's restaurant with a 5-course set
menu and/ or a la carte menu available

For everyone (no need to stay for dinner)

- Dancing floor with DJ in the Duchess Lounge from 10 pm
- Private Lounge Bar
- London Fireworks displayed on projector
- Midnight Prosecco Toast (for set menu only)
- Duchess bar is open till late, everyone is welcome for drinks!