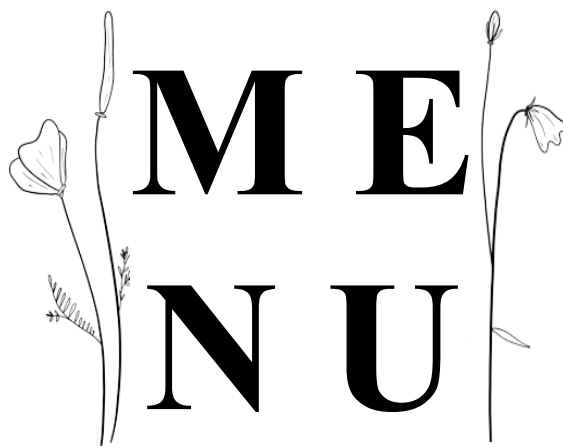


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



Spring
SUNDAY

NIBBLES



SICILIAN STONE IN OLIVES (ve/gf) | 4.25
THYME, GARLIC & SUN DRIED TOMATOES
WARM HOUSE BREAD (dfa/gfa/vea) | 4.50
SUN DRIED TOMATO & BASIL BUTTER, AGED
BALSAMIC, EXTRA-VIRGIN OLIVE OIL
gluten-free bread +£1
CRISPY PORK CRACKLING STICKS (df/gf) | 4.95
HOUSE BRAMLEY APPLE PUREE
WARM EDAMAME BEANS (ve/gf) | 5.25
MALDON SEA SALT

CAVIAR



Caviar and Roe served with:
WARM FOCACCIA & SALTED BUTTER (gfa)
SOURCREAM, CHOPPED SHALLOT AND PARSLEY
Our caviar/roe selection:
AGED BALSAMIC CAVIAR (ve/gf) 10g | 6.25
LUMPFISH ROE BLACK 10g | 7.50
LUMPFISH ROE RED 10g | 7.50
WILD PINK KING SALMON 10g | 9.50
BAERII STURGEON CAVIAR 10g | 13.50
~ 3-day pre-order required ~
IMPERIAL HUSO HYBRID CAVIAR 10g | 15.50
OSCIETRA CAVIAR 10g | 17.50
IMPERIAL BELUGA CAVIAR 10g | 27.25
Ask for our champagne and wine list for pairing

STARTERS



SALT ROAST BEETROOT TARTARE (ve/gf) | 8.25
YUZU & MINT GREMOLADA, AGED BALSAMIC
CAVIAR, AVOCADO PURÉE, SWEET POTATO
PORK & MUSHROOM TORTELLINI (df) | 8.50
PORCINI MUSHROOM & KOMBU CONSOMME
HOUSE-CURED SCOTTISH SALMON (df/gf) | 9.50
ORANGE BLOSSOM & SESAME PONZU SAUCE,
WASABI MAYO, JAPANESE 7 SPICE, SAKE CURED
CUCUMBER, LUMPFISH ROE
SPICY KIMCHI ARANCINETTI (v/gf) | 8.50
FRESHLY GRATED PARMIGIANO REGGIANO,
BUFFALO MOZZARELLA, GOCHUJANG MAYONNAISE

SUNDAY ROASTS



"All our Sunday roasts are served with roast potatoes, maple syrup glazed carrots, cheesy onion gratin, freshly baked Yorkshire pudding & red wine gravy."

SOUS-VIDE LAMB RUMP (gfa/dfa) | 22.50
ALL THE TRIMMINGS (served pink)

SOUS-VIDE RUMP OF HEREFORD BEEF (gfa/dfa) | 19.50
CREAMED HORSERADISH AND
ALL THE TRIMMINGS

CIDER BRAISED BELLY OF PORK (gfa/dfa) | 18.50
CRACKLING, HOUSE APPLE SAUCE,
ALL THE TRIMMINGS

SOUS VIDE CHICKEN BALLOTIN (gfa/dfa) | 17.50
SAGE & GARLIC SAUSAGE STUFFING, CRISPY
CHICKEN SKIN ALL THE TRIMMINGS

AUBERGINE ROAST (gfa/vea) | 16.50
ONION & RED WINE JUS, AND ALL THE TRIMMINGS

THE CLASSICS



08oz DRY-AGED SIRLOIN STEAK (gf/df) | 25.00
ROAST CHERRY TOMATO & MUSHROOMS,
PEPPERCORN SAUCE, HOUSE CUT FRIES

MISO GLAZED AUBERGINE STEAK (ve/gf) | 15.95
ROAST CHERRY TOMATO & MUSHROOMS,
JAPANESE BBQ SAUCE, HOUSE CUT FRIES

MUSHROOM & LENTIL COTTAGE PIE (vea/gf) | 15.50
SWEET POTATO MASH TOP, CHARRED ROAST HISPY
CABBAGE WADGE, MUSHROOM & WINE JUS

CIDER BATTERED HADDOCK (df/gf) | 16.95
HOUSE TARTARE SAUCE, HOUSE CUT FRIES,
BUTTERED PEAS, LAVANDER VINEGAR

SIDES & SAUCES

PEPPERCORN SAUCE (gf/df) | 2
BONES & BAROLO SAUCE (df/gf) | 2
BUTTERED NEWIES (ve/gf) | 4
GARLIC BUTTER SAUCE
HOUSE CUT FRIES (ve/gf) | 4
BUTTERED PEAS (gf/df) | 4
CRISPY SMOKED PANCETTA
REAL TRUFFLE FRIES (ve/ gf) | 7.50
GRATED PARMIGIANO REGGIANO

SEASONAL LEAVES SALAD (ve/gf) | 4
PONZU VINAIGRETTE
HOUSE KIMCHI (ve/gf) | 4
WAKAME SALAD (ve/gf) | 4
JAPANESE CURED CUCUMBER
WASABI & PICKLED GINGER | 1.5
ASIAN SAUCES | 1
JAPANESE BBQ
PLUM & ORANGE HOISIN
WASABI MAYO



FRANGIPANE APPLE & RHUBARB CRUMBLE (vea, gf) | 7.95

TOASTED ALMONDS, MADAGASCAN VANILLA ICE-CREAM

INDULGENT DARK CHOCOLATE TARTE (v) | 8.25

COFFEE BEANS INFUSED CHANTILLY CREAM, CARAMELIZED PECANS

WHITE CHOCOLATE & MATCHA CRÈME BRULEE (v, gf) | 8.25

ALL BUTTER HOUSE SHORTBREAD, FRESH BERRIES

HAND MADE MOCHI (ve/gf) | 1.50 per one

GREEN TEA

PEANUT

ICE-CREAM MOCHI (v/gf) | 4.25 per one

STRAWBERRY AND CREAM

COCONUT

MANGO

GELATO & SORBET (ve/gf) per scoop | 2.50

SALTED CARAMEL, CHOCOLATE, VANILLA, BLACKCURRANT, LEMON, MANGO,

PASSION FRUIT

By the glass :

DON PEDRO (gf,v) | 6.75

SOUTH AFRICAN BOOZY ICE-CREAM DESSERT

VANILLA ICE-CREAM AFFOGATO (gf,v) | 5.95

HOT ESPRESSO COFFEE

LEMON SORBET AFFOGATO (ve/gf) | 6.25

LIMONCELLO LIQUEUR SHOT

COLD

CHEESE SELECTION

2,3 or 4 English Cheeses | 7.95 | 9.95 | 12.25 (gfa)

SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,

CHUTNEY, AND LOCAL HARVESTED HONEY

PORTS

WINDSOR RUBY PORT, PORTUGAL 50ML | 4.50

10yr OLD TAWNY, PORTUGSL 50ML | 6.15

SAKE

OZEKI PREMIUM JUNMAI SAKE vol.14.5% (USA) 2.99 | 5.99
SAWANOTSURU SAKE vol.14.5% (JAPAN) 3.25 | 6.25

GINJO SHU AZURE JAPANESE SAKE made from seawater
vol.16.4% (JAPAN) 6.75 | 13.99

LIQUEURS & SWEET WINE

25ml or 50ml

SICILIAN LIMONCELLO	3.00 5.99
PASSITO DI PANTELLEGRIA	3.00 5.25
SICILIAN MARSALA FORTIFIED WINE	3.00 5.25
HAKUTSURU PLUM WINE vol.11.5% (JAPAN)	3.00 5.25

OUR NESPRESSO COFFEE

"Regular milk & gluten-free oat milk available"

DOUBLE ESPRESSO | 2.95
AMERICANO WITH HOT OR COLD MILK | 3.25
FLAT WHITE | 3.50
CAPPUCCINO | 3.75
MOCHA | 3.95
HOT CHOCOLATE | 3.95
ICED CARAMEL LATTE | 3.95

OUR TEAS

ENGLISH BREAKFAST TEA | 2.95
EARL GREY | 3.25
ROIBOS "REDBUSH" (decaf) | 3.50
CHAMOMILLE (decaf) | 3.25
PEPPERMINT TEA | 3.25
SEA DYKE JASMINE TEA (CHINA) | 3.25
ROSE LYCHEE BLACK TEA (CHINA) | 3.50
PEACH OOLONG TEA (CHINA) | 3.50
IMPERIAL CHOICE PREMIUM GREEN TEA (CHINA) |
4.50
SHIZUOKA MATCHA GREEN TEA (JAPAN) | 5.50

OUR INFUSES

DRIED ROSE FLOWER TEA | 3.00
FRESH GINGER INFUSE | 3.00
FRESH MINT INFUSE | 3.00
FRESH ROSEMARY & LEMON | 3.00
FRESH ORANGE & CLOVE INFUSE | 3.00

Thank you for dining with us.

- The Duke Hotel -