



M E
A LA CARTE
N U
Summer

When you visit The Duke Hotel, there may be a few things you would like to know about the food we serve in our restaurant.

Our suppliers:

Our "ethos" is around the concept of sustainability. We only choose suppliers with a sustainability policy similar to ours, and we prefer choosing suppliers within a radius of 20 miles from our building. Small, independent, family-run business to the front! Our award-winning butcher supplies us with the best quality cuts from Wiltshire County and its surroundings, and our free-range eggs are laid only a stone's throw away. We prefer investing in organic food such as our milk, butter, some cheese and wine, and we grow our own herbs and vegetables when possible.

Our MSC-certified fishmonger ensures that our fish and seafood are caught sustainably and in the least impactful way on the ocean. We proudly choose species native to the cold coasts of England and Scotland. All our suppliers are listed on our website.

Local and Seasonal:

We respect every ingredient in the kitchen, so we strive to use all parts of our food. Our food waste from the kitchen is then converted into compost used to grow our herbs and vegetables. Our menu changes many times throughout the seasons.

We proudly blend classical gastronomic techniques with elements of European & Asian cuisines.

- The Duke Hotel -

Please note*

All our food 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. Despite our best efforts, due to the nature of our kitchen, we cannot guarantee that our dishes are free from all allergens.

**Please note that some of our dishes may not be subject to alterations due to contamination risks.*

A 12% 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.

The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS

While you wait..

Marinated Sicilian stone in olives,
thyme & sun-dried tomatoes (ve/gf) | 5
Prawn crackers, house sweet chilli sauce (df/gf) | 5
Warm house bread, sun-dried tomato butter, extra virgin
olive oil & aged balsamic (v/gfa/vea) | 6 +£1 gluten-free
Edamame Beans, Maldon sea salt (ve/gf/df) | 6
Roasted pork crackling, Bramley apple sauce (df/gf) | 6
Parma ham platter, aged balsamic glaze, grated
Parmigiano Reggiano (gf) | 8

Caviar & Roe tasting

Each caviar is served with sour cream, chopped dill,
chopped shallots, and homemade mini blinis (gf)

Choose between:

Aged balsamic caviar (ve/gf) 10g | 9

Lumpfish roe red (gf) 10g | 9

Lumpfish roe black (gf) 10g | 9

Wild pink salmon caviar (gf) 10g | 14

Baerii sturgeon caviar (gf) 10g | 16

**TRY THEM ALL
for £30**

Starters

Korean crispy aubergine, shichimi togarashi, Gochujang mayonnaise (ve/gf/df) | 9

Duke's pork pie, house kimchi, cornichons | 11

Buffalo Burrata mozzarella IGP, proper basil pesto, aged balsamic vinegar, heritage of Isle of Wight Heirloom tomato,
Chef's focaccia, premium Sicilian Extra-virgin olive oil (v/gfa) | 13

King prawn crudo, yuzu, kaffir lime & orange zest, miso & shallot marinade, Japanese pickled radishes, Yuzu infused
Extra-virgin olive oil, seaweed aioli, seeded sourdough tuiles (df/gf) | 15

Chef's Mains

Yakisoba stir-fry noodle, fried smoked tofu, Pak choi, spring onions, bell peppers (ve/df/gfa) | £20

- Add grilled teriyaki chicken thigh (gf/df) | +£3

Free-range chicken ballotin, stuffed with Italian sausage meat, baby gem lettuce salad, wasabi Caesar dressing, anchovies,
Parmigiano Reggiano, smoked pancetta, sourdough rosemary croutons (gf/df) | 22

14oz Grilled "Tomapork" on the bone, warm sticky rice, Japanese pickles, Pak Choy, Tonkotsu sauce (gf/df) | 27

17oz Whole roasted canoed sea bream, stuffed with our garden herbs and garlic, Sicilian lemon & garlic melted butter,
served with a side of buttered new potatoes (gf/dfa) | 29

The pub classics

10oz Dry-aged Wiltshire Sirloin steak, roast tomato & mushroom, skin-on fries, peppercorn sauce (gf/dfa) | 32

Our version of "Fish & Chips", tempura battered pollock, house tartar sauce, peas, skin-on fries, apple cider vinegar "spray" (df/gf) | 20

The Duke's truffle burger, 5oz grass-fed Wiltshire beef patty, mature cheddar, real black truffle mayo, smoked caramelised
red-onion chutney (dfa/gfa) | 18 - Swap cheddar for non-dairy cheese (ve/gf), Add English back bacon +£2

Mushroom burger, grilled Portobello mushroom, halloumi, gochujang mayo, house hoisin sauce (vea/dfa/gfa) | 18
Swap halloumi for non-dairy cheese (ve/gf)

All burgers are served with Asian rainbow coleslaw, lettuce, tomato, gherkin, brioche bun and house skinny fries - gluten-free bun +£1

Extra Sides

Skin on fries (ve/gf) | 5, **Buttered garden peas**, **crispy smoked pancetta** (dfa/gf) | 6, **Buttered new potatoes** (gf/dfa) | 6

Real truffle fries, grated Parmigiano Reggiano (gf) | 7, **Baby gem lettuce salad**, wasabi Caesar dressing, Parmigiano (v/gf) | 6

House-fermented Kimchi (ve/gf) | 5, **Wakame seaweed salad** (ve) | 5, **Wasabi & pickled ginger** (ve/gf) | 1

DIETARY NOTES

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

Additional allergens on request.