



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

Sicilian caponata, "sweet & sour summer-vegetable ratatouille", peaches brulé, pistachio, house focaccia (ve/df) | 10
Whipped feta & salt-baked beetroot salad, edamame beans, orange & Dijon emulsion, local hot honey (gf) | 11
Korean BBQ glazed crispy pork belly, toasted sesame seeds, kimchi, wasabi aioli (gf/df) | 13
Sriracha & Kewpie mayo salmon tartare, sushi rice, avocado puree, pickled ginger, wasabi, ponzu sauce (df/gf) | 16

Chef's Mains

Duke's "All Day" Bento box, sesame Pak Choi, teriyaki grilled aubergine, sticky rice, kimchi, wakame & cucumber salad (ve/gf/df) | 20
Add 6oz teriyaki grilled flat-iron steak +£8
Miso Carbonara, fresh tagliolini pasta, sauce of Parmigiano, miso and egg yolk, crispy pancetta, cured free-range yolk (gfa) | 22
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
Coconut poached Coley supreme, poached Cornish mussels, confit baby potatoes, sesame Pak Choi, Chiu Chow chilli oil,
Thai watercress, galangal & lemongrass sauce (gf/df) | 27
Chef's favourite "Bistecca al tartufo", premium 10oz rib-eye steak, caviar, truffled sauce au poivre vert, black truffle slices,
dauphinoise potato gratin (gf) | 55

The pub classics

10oz Dry-aged Wiltshire Sirloin steak, roast tomato & mushroom, skin-on fries, peppercorn sauce (gf/dfa) | 33
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 aioli, cherry tomatoes, Parmigiano (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.