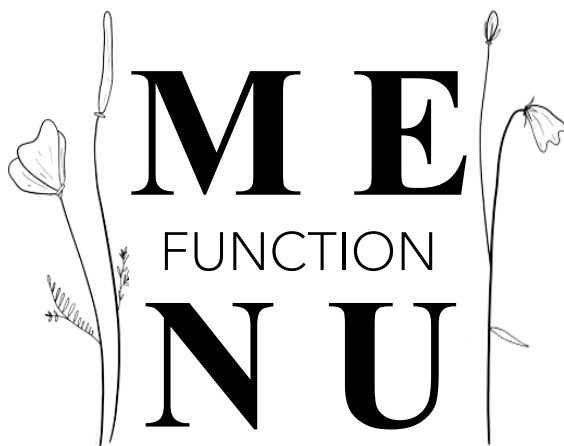


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



OUR FOOD

With a reputation for fine food and friendly hospitality, The Duke Hotel offers a wonderful dining experience with a friendly and relaxed service.

Meals are prepared using the best quality seasonal food, sourced as locally as possible.

Our "ethos" is around the concept of sustainability. We respect every ingredient in the kitchen and strive to use all parts of our food. Any food waste from the kitchen is then converted into compost and used to grow our own herbs and vegetables in the back garden.

Our menu changes every three months according to what the season has to offer, but we tend to make a few changes from month to month according to what produce is seasonally available.

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

- The Duke Hotel -

NOTE

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.

DIETARY NOTES

[GF] Gluten Free [GFA] Gluten Free Alternative Available

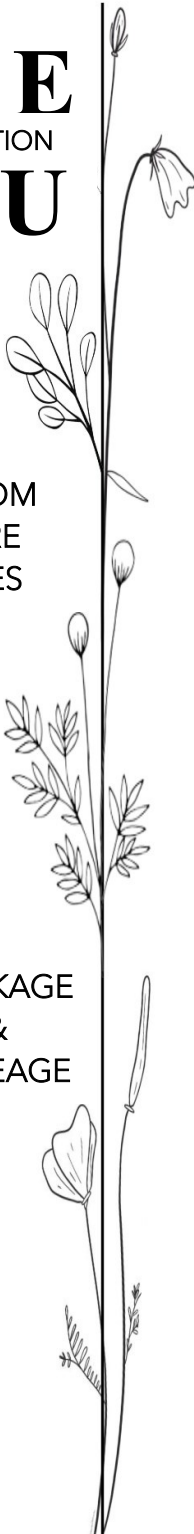
[VE] Vegan [VEA] Vegan available [V] Vegetarian

[DF] Dairy Free [DFA] Dairy Free Available

ME FUNCTION NU

ROOM
HIRE
FEES

CORKAGE
&
CAKEAGE



Full-Day 9 am - 11 pm
Morning 9 am - 12 pm
Afternoon 12 pm - 5 pm
Evening 6 pm - 10 pm

*Extras: Early Arrival (before 9 am) +£20ph
Later ending/departure + £25ph*

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Bring your booze: +£11 per person

Bring your own cake: +£6 per person

ME BREAKFAST NU

BREAKFAST BUFFET £13pp
(only for *morning* or *afternoon* room hire option)

OUR FULL ENGLISH

Bacon fat scrambled eggs, garlic & thyme roasted tomato and mushroom, smoked bacon, 1 sausage, black pudding, proper baked beans, hashbrown, white or brown toast (df/gfa)

VEGETARIAN FULL ENGLISH

Scrambled eggs, garlic & thyme roasted tomato and mushroom, smashed avocado, sauteed spinach, proper baked beans, hashbrown, white or brown toast (dfa/gfa)

GREEN ENGLISH

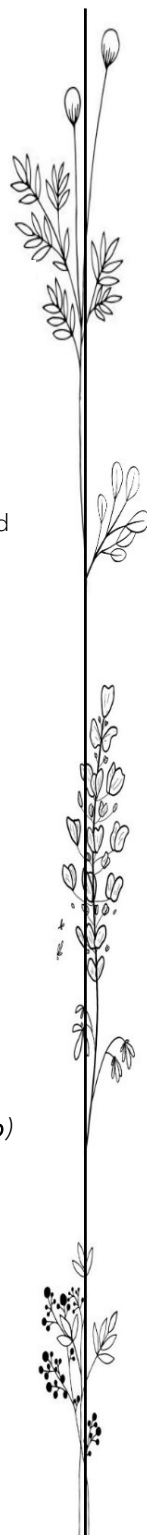
Garlic & thyme roasted tomatoes and mushrooms, sauteed spinach, bubble & squak, proper baked beans, hashbrown, white or brown toast (ve/gfa)

Unlimited Tea, Americano Coffee & Biscuits | £5pp

Breakfast mini pastries | £3.95 pp

Sandwich Platter | £10 pp (*with fries and house salad £13pp*)

Cheese & Charcuterie board | £17pp (this includes cheeses, fruit, nuts, cold cuts, dips, crackers, bread, celery)



ME BOUFFET NU

HOT MAINS

Lunch
between
12pm and
2:30pm

Dinner

Between 6pm
and 9:30

Sunday: from
12pm till
4:30pm

Note: Only 1
CHOICE of
MAIN PER
EVENT MAX +
ALLERGIES
ON SIDE

SHEPPERD'S PIE (dfa, vea, gf) | 15pp
BUTTERED SEASONAL GREENS, BAROLO AND
BEEF BONE GRAVY

LASAGNA (dfa, vea, gfa) | 15pp
GARLIC BREAD, SEASONAL SALAD

ROAST CHIKEN (dfa, gf) | 16pp
ROAST POTATOES, ROAST ROOTS, BUTTERED
SEASONAL VEGGIES, CHICKEN GRAVY

ROAST PORK (dfa/gfa) | 18pp
ROAST POTATO, APPLE SAUCE,
CRISPY CRACKLING, BUTTERED SEASONAL
VEGGIES, PORK GRAVY

ROAST BEEF (dfa/gfa) | 19pp
ROAST POTATO, HORSERADISH,
BUTTERED SEASONAL VEGGIES, ROAST
CARROTS, BEEF GRAVY

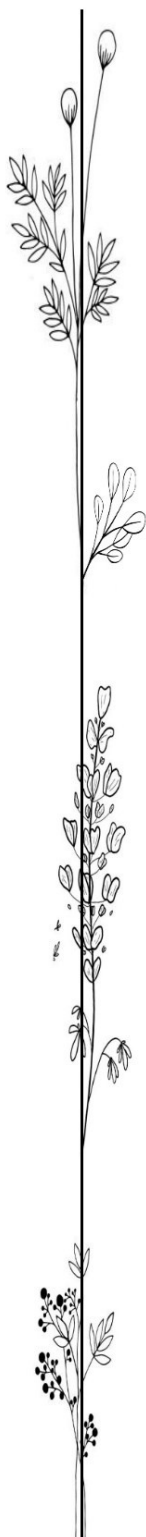
ROAST LAMB LEG (dfa/gfa) | 22pp
ROAST POTATO, MINT SAUCE, ROAST
CARROTS, BUTTERED SEASONAL VEGGIES,
LAMB GRAVY

CURRY (dfa/gfa/ vea) | 16pp
Choice of THAI GREEN, TIKKA MASALA, SRI
LANKAN CURRY (Choice of chicken or veggie),
STEAMED RICE & FLATBREAD

BBQ PULLED PORK (dfa/gfa/ vea) | 18pp
BUNS, HOUSE FRIES, SALAD, EXTRA HOUSE
BBQ SAUCE, PICKLES AND TOPPINGS

CHILLI CON CARNE (dfa/gfa/vea) | 17pp
RICE, SPICY SALSA, CORIANDER TOP, SOUR
CREAM, TORTILLA WRAPS, NACHOS CHIPS

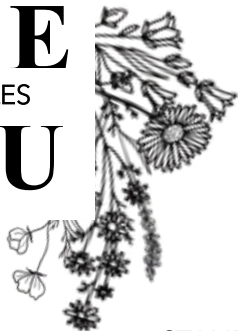
HOUSE TOP CRUST PIE (vea/gfa/dfa) 17pp
Choice of: chicken and leek, steak and ale, veggie
ROAST POTATOES, GRAVI, BUTTERED VEG



ME

NIBBLES

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THE BUFFETS

"Talk to staff if you want to
discuss our menus"

STANDARD BUFFET | 14.95pp

SELECTION OF MINI SANDWICHES, WARM HONEY MUSTARD COCKTAIL SAUSAGES, FRIES, 2 HOUSE SEASONAL SALADS, BREAD BOARD WITH BUTTER & BALSAMIC VINEGAR, OLIVES, WARM SAUSAGE ROLL BITES, SHOARTBREAD AND SMALL CAKE BITES.

DELUX BUFFET| 19.95pp

SELECTION OF MINI SANDWICHES, WARM HONEY MUSTARD COCKTAIL SAUSAGES, 3 SEASONAL SALADS, BREAD BOARD, OLIVES, SAUSAGE ROLLS BITES, LARGE SELECTION OF CHEESE & CHARCUTERIE, SHOARTBREAD AND SMALL CAKE BITES.

PREMIUM PARTY

SEAFOOD FEAST | 69.95pp

BLINIS WITH CAVIAR AND SOURCREAM, PRAWN COCKTAIL BITES, 3 OYSTERS PER DELEGATE with fresh lemon wedges or shallot & vinegar sauce, HOUSE CURED SALMON PLATTER, CREVETTES, WARM MULES MARINIER, HOUSE FRIES, HUMMUS AND CRUDITE, SEAFOOD BOIL ITALIAN SALADS (INCLUDING MUSSLES, SQUIDS, CLAMS, OCTOPUS AND PRAWNS), BREAD BOARD, OLIVES, SAUSAGE ROLLS BITES, CHEESE & CHARCUTERIE BOARD,

+ GLASS OF PROSECCO on ARRIVAL



ITALIAN TIRAMISU (v) | 7.95pp
FRESH BERRIES

LOCAL APPLES & BERRIES CRUMBLE (vea,gf) | 8pp
TOASTED ALMONDS, CUSTARD

MOLTEN DARK CHOCOLATE BROWNIE (vea/gf) | 8pp
VANILLA ICE-CREAM, CHOCOLATE SAUCE

STICKY TOFFEE PUDDING TRAY | 8pp
STICKY TOFFEE SAUCE, VANILLA ICE-CREAM

GELATO & SORBET(v/vea/gf) per scoop | 2.50pp
CHOCOLATE, VANILLA, MANGO SORBET, LEMON SORBET,
SEA-SALTED CARAMEL, STRAWBERRY

LEMON SORBET AFFOGATO(ve/gf) | 6.75pp
COLD LIMONCELLO LIQUEUR SHOT

ENGLISH CHEESES | 12 pp
SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,
CHUTNEY, QUINCE, AND LOCAL HARVESTED HONEY
*Clawson Stilton Reserve, Croxton Manor Brie,
Godminster Organic Cheddar, Somerset Goats Cheese*

PAIRING PORTS:
Ask for our selection

Ask the staff about the hiring of our pub.