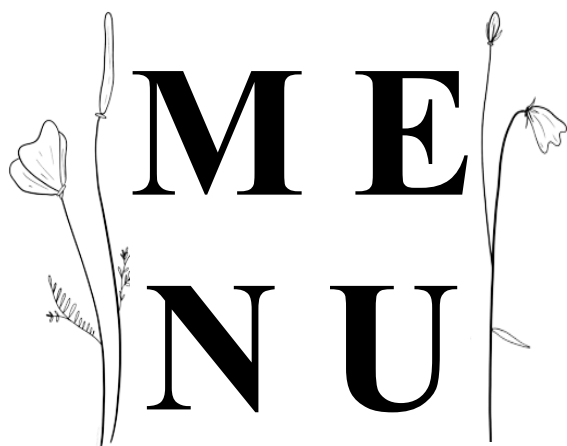


# The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



*Autumn*

# 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.*

*Despite our best efforts, due to the nature of our kitchen, we are unable to guarantee that our dishes are free from any allergen.*

*\*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.*

## 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.*

## NIBBLES



**SICILIAN STONE IN OLIVES (ve/gf) | 4.95**  
THYME, GARLIC & SUN DRIED TOMATOES

**WARM HOUSE BREAD (dfa/gfa/vea) | 4.95**  
SUN DRIED TOMATO & BASIL BUTTER,  
AGED BALSAMIC, EXTRA-VIRGIN OLIVE OIL  
gluten-free bread +£1

**EDAMAME BEANS (ve/gf) | 5.25**  
MALDON SEA SALT

**CAVIAR & ROE TASTING**  
Served with sour cream, chopped dill & parsley,  
chopped shallots and organic charcoal crackers.

Our caviar/roe selection:  
AGED BALSAMIC CAVIAR (ve/gf) 10g | 6.95  
LUMPFISH ROE BLACK 10g | 7.75  
LUMPFISH ROE RED 10g | 7.75  
WILD PINK KING SALMON 10g | 11.25  
BAERII STURGEON CAVIAR 10g | 14.95

~ TRY THEM ALL FOR £30 ~

## STARTERS



**SALT -BAKED BEETROOT CARPACCIO (ve/gfa) | 7.95**  
FRESH BLACKBERRIES, CARAMELLISED PECANS, DILL, AGED  
BALSAMIC VINEGAR CAVIAR, TOASTED SOURDOUGH (gf bread +£1)

**SMOKED FREE-RANGE EGG PARMENTIER (gf/v) | 8.95**  
64°C SOUS-VIDE FREE-RANGE EGG, REAL BLACK TRUFFLE & POTATO  
PARMENTIER SAUCE, CRISPY ONIONS

**HOUSE FOLDED PORK & MUSHROOM GYOZA (df) | 9.95**  
SHIITAKE MUSHROOM & MISO SOUP,  
SPRING ONION & TOASTED SESAME OIL

**HOUSE CURED SEA TROUT "SASHIMI" (df/gf) | 12.95**  
PONZU SAUCE, WASABI MAYONNAISE, PICKLED GINGER,  
SPRING ONIONS & CHILLIES

## CHEF'S MAINS



**MISO ROASTED BUTTERNUT SQUASH (ve/gf) | 18.95**  
SERVED WITH AUTUMN SQUASH & PROSECCO INFUSED RISOTTO,  
CRISPY SAGE & PUMPKIN SEEDS

**FREE-RANGE CHASHU PORK & BONE RAMEN (df/gfa) | 21.95**  
SHIITAKE MUSHROOM, SOUS-VIDE POACHED EGG, PAK CHOI, EGG  
NOODLES or VERMICELLI NOODLES (gf)

**PAN FRIED LOCH DUART SALMON SUPREME (gf/dfa) | 22.95**  
BUTTERED PAK CHOI, TARRAGON INFUSED BERNAISE SAUCE,  
LUMPHISH ROE, SIDE OF BUTTERED NEW POTATOES

**SLOW BRAISED LOCAL LAMB HENRY (df) | 27.95**  
SLOW COOKED SHOULDER OF LAMB ON THE BONE, SERVED WITH  
SHIITAKE MUSHROOM & TERRAGON LAMB JUS, CLOATTED CREAM  
MASH POTATO, AUTUMN GREENS & CRISPY SMOKED PANGETTA

## THE CLASSICS



**10oz DRY-AGED WILTSHIRE SIRLOIN STEAK (gf/dfa) | 26.95**  
ROAST PLUM TOMATO & FLAT MUSHROOM, SKIN ON FRIES  
Choice of HOLLANDAISE or BERNAISE SAUCE

**TEMPURA BATTERED HADDOCK (df/gf) | 17.25**  
HOUSE TARTARE SAUCE, SKIN ON FRIES, BUTTERED GARDEN  
PEAS, RICE DISTILLED VINEGAR SPRAY

**HOUSE PIE OF THE DAY | 17.95**  
ASK YOUR SERVER FOR TODAY'S PIE

~

**THE DUKE'S GRASS-FED BEEF BURGER (dfa/gfa) | 16.95**  
5oz GRASS FEED LOCAL BEEF PATTY, MATURE CHEDDAR,  
JAPANESE BBQ SAUCE, WASABI MAYONNAISE

**MUSHROOM & HALLOUMI BURGER (v/gfa/vea) 16.95**  
ROAST GARLIC FLAT MUSHROOM, FRIED HALLOUMI CHEESE,  
HOISIN SAUCE, GOCHUJANG MAYONNAISE  
Swap Halloumi for Vegan Mozzarella (ve)

*" All burgers are served with Asian rainbow coleslaw, lettuce,  
tomato, gherkin, brioche bun and house skin on fries "  
| gluten-free bun +£1*

## SIDES & SAUCES

**BUTTERED NEW POTATOES (gf/dfa) | 5**

**SKIN ON FRIES (ve/gf) | 4.5**

**BUTTERED PEAS (gf/dfa) | 5**  
CRISPY SMOKED PANCETTA

**REAL TRUFFLE FRIES (gf) | 6.95**  
GRATED PARMIGIANO REGGIANO,  
REAL BLACK TRUFFLE

**SIDE SEASONAL SALAD (gf/ve) | 5**  
OLIVE OIL & BALSAMIC VINAIGRETTE

**HOUSE FERMENTED KIMCHI (ve/gf) | 4**

**WAKAME SEAWEED SALAD (ve/gf) | 4**

**WASABI & PICKLED GINGER | 1**

**EXTRA SAUCES | 1**  
JAPANESE BBQ  
GOCHUJANG MAYO  
WASABI MAYO



**AMARETTO DISARRONNO POACHED PEAR (ve, gf) | 8.25**  
TOASTED ALMONDS, SHORTBREAD BISCUITS CRUMB, VEGAN SALTED  
CAMEL ICE-CREAM

**YUZU TARTE AU CITRON (v) | 8.25**  
LIME FRENCH MERINGUE, POPPING CANDIES

**INDULGENT DARK CHOCOLATE DELICE (v) | 8.25**  
CAMELISED PECANS, CORNISH CREAM ICE-CREAM

**HAND MADE MOCHI (ve/gf) | 1.65 per one**  
GREEN TEA  
PEANUT

**ICE-CREAM MOCHI (v/gf) | 2.99 per one**  
STRAWBERRY AND CREAM  
COCONUT  
MANGO

**GELATO & SORBET (vea/gf) per scoop | 2.65**  
SALTED CAMEL, CHOCOLATE, VANILLA, BLACKCURRANT, LEMON,  
MANGO, PASSION FRUIT

**By the glass :**

**DON PEDRO (gf,v) | 6.95**  
SOUTH AFRICAN BOOZY ICE-CREAM DESSERT

**LEMON SORBET AFFOGATO (ve/gf) | 6.95**  
COLD LIMONCELLO LIQUEUR SHOT

**VANILLA ICE-CREAM AFFOGATO (gf,v) | 6.95**  
HOT ESPRESSO COFFEE

## ENGLISH CHEESE PLATTER

2,3 or 4 English Cheeses | 8.95 | 9.95 | 12.25  
SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,  
CHUTNEY, QUINCE AND LOCAL HARVESTED HONEY

~ perfect pairing with cheese ~

## PORTS & SWEET WINES

TAYLORS LBV, PORTUGAL 100ML | 7.60  
10yr OLD GRAHAMS, PORTUGAL 100ML | 11  
BLANDY'S DUKE OF CLARENCE MADEIRA, SPAIN | 100ML 7.75  
FERNANDO DE CASTILLA SHERRY, SPAIN | 7  
MOSCATO PASSITO FORTIFIED WINE, ITALY | 50ML/100ML | 7  
HAKUTSURU PLUM WINE 11.5% JAPAN, 50ML/100ML 6.50 | 11

## SAKE

OZEKI PREMIUM JUNMAI SAKE vol.14.5% (USA) 3.50 | 6.99  
SAWANOTSURU SAKE vol.14.5% (JAPAN) 3.95 | 7.50

GINJO SHU AZURE JAPANESE SAKE made from seawater vol.16.4% (JAPAN)  
6.95 | 14.99

## LIQUEURS & SWEET WINE

25ml or 50ml

SICILIAN LIMONCELLO	4.80   8.25
TIA MARIA COLD BREW COFFEE LIQUEUR	3.95   6.95
AMARETTO DISSARONNO ALMOND LIQUEUR	3.95   6.95
LYCHEE LIQUEUR 16.5%	3.55   6.95

## 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) | 4.95

## 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 -*