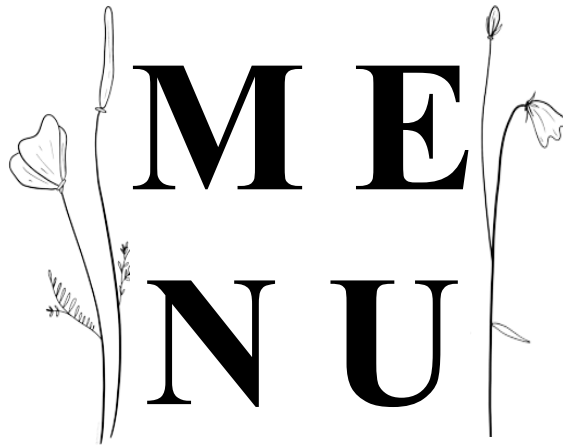


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



Spring

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
- CHARCUTERIE PLATTER (dfa/gfa) | 7.95**
CORNICHONS, TOASTED SOURDOUGH,
SALTED BUTTER

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) | 7.95**
YUZU & MINT GREMOLADA, AGED BALSAMIC
CAVIAR, AVOCADO, SWEET POTATO CRISPS
- PORK & MUSHROOM TORTELLINI (df) | 8.25**
PORCINI MUSHROOM & KOMBU CONSOMME
- SPICY KIMCHI ARANCINETTI (v/gf) | 8.25**
FRESHLY GRATED PARMIGIANO REGGIANO,
BUFFALO MOZZARELLA, GOCHUJANG MAYONNAISE
- HOUSE-CURED SCOTTISH SALMON (df/gf) | 9.50**
ORANGE BLOSSOM & SESAME PONZU SAUCE,
WASABI MAYO, JAPANESE 7 SPICE, SAKE CURED
CUCUMBER, LUMPFISH ROE
- DRY-AGED SEARED BEEF BAVETTE | 12.25**
AGED BALSAMIC CURED EGG YOLK,
FOCACCIA BREAD, REAL TRUFFLE,
PARMIGIANO REGGIANO

CHEF'S MAINS



- CHARRED HISPY CABBAGE (ve/gf) | 18.95**
SWEET POTATO MASH, YUZU & MINT GREMOLADA,
TOASTED ALMONDS
- CONFIT LEG OF DUCK | 21.75**
PLUM & ORANGE HOISIN, CUCUMBER, SOFT
STEAMED MILK BAOS
- MISO GLAZED SALMON SUPREME (gf) | 21.75**
CHAMPAGNE DEGLAZED RISOTTO,
BUTTERED SAMPHIRE, LUMPFISH ROE
- ROAST ROLLED PORK BELLY (df/gfa) | 21.75**
CREAMY PARSNIP, BRAMLEY APPLE,
ROAST GRAPES, CRISPY CRACKLING, BLACK
PUDDING CROQUETTE
- SOUS-VIDE SPRING LAMB RUMP (df/gf) | 25.95**
BUTTERED NEW POTATOES, MINTED PEA VELLOUTE,
CRISPY PANCETTA, BAROLO & LAMB BONE JUS

THE CLASSICS



- 08oz DRY-AGED SIRLOIN STEAK (gf/df) | 25.00**
ROAST CHERRY TOMATOES & MUSHROOMS,
PEPPERCORN SAUCE, FRENCH FRIES
- MISO GLAZED AUBERGINE STEAK (ve/gf) | 15.95**
ROAST CHERRY TOMATOES & MUSHROOMS,
JAPANESE BBQ SAUCE, FRENCH FRIES
- KATSU CHICKEN BURGER (df/gfa) | 16.95**
CRUMBED CHICKEN, JAPANESE BBQ SAUCE, WASABI
MAYO, BUN, LETTUCE, GHERKINS, RAINBOW COLESLAW &
FRENCH FRIES | gluten-free bread +£1
- MUSHROOM & LENTIL COTTAGE PIE (vea/gf) | 15.95**
SWEET POTATO MASH TOP, BUTTERED PEAS, ONION &
BAROLO WINE JUS
- CIDER BATTERED HADDOCK (df/gf) | 16.95**
HOUSE TARTARE SAUCE, FRENCH 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
FRENCH 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 & BERRIES CRUMBLE (vea, gf) | 7.95 TOASTED
ALMONDS, MADAGASCAN VANILLA ICE-CREAM
INDULGENT DARK CHOCOLATE TARTE (v) | 8.25
COFFEE BEANS INFUSED CHANTILLY CREAM, CARAMELLIZED 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 COLD
LIMONCELLO LIQUEUR SHOT

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 -