



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.

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 every 6 to 8 weeks according to the season.

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 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

Nibbles

Marinated Sicilian stone in olives, thyme & sun-dried tomatoes (ve/gf) | 5

Warm house bread, sun-dried tomato butter, extra virgin olive oil & aged balsamic (v/gfa/vea) | 5 +£1 gluten-free

Prawn crackers, house sweet chilli sauce (df/gf) | 5

Roasted pork crackling, house Bramley apple sauce (df/gf) | 5

Edamame Beans, Maldon sea salt (ve/gf/df) | 6

Parma ham platter, aged balsamic glaze, grated Parmigiano Reggiano (gf) | 7

Starters

Our signature Caviar & roe tasting, served with sour cream, dill, shallots, and mini blinis (gf)

Aged balsamic caviar (ve/gf) 10g | 7.50, Lumpfish roe red 10g | 7.95, Lumpfish roe black 10g | 7.95

Wild pink salmon caviar 10g | 11.95, Baerii sturgeon caviar 10g | 14.95 ~TRY THEM ALL for £30

Osaka Okonomiyaki pancake, Japanese BBQ sauce, wasabinnaise, wakame, pickled ginger, spring onions (ve/df/gf) | 8

House chicken gyoza dumplings, organic white miso soup, smoked tofu, spring onions (df) | 9

Duck liver mousse terrine "a la brûlé", cranberry & Chambord, home-made buttery brioche bread, organic butter (gfa) | 11

House marinated salmon Gravlax, sour cream, heritage of beetroots, clementine & dill, sourdough croutes (gfa) | 13

Chef's Mains

Pan-seared "funghi scallops", miso, wild mushroom & black truffle risotto, home-made Porcini mushroom gelato (ve/df/gf) | 22

Loch Lomond salmon supreme, house Thai red curry sauce, charred tender stem broccoli, Chef's choice of caviar, salted peanuts, Coriander emulsion, side of new potatoes (df/gf) | 26

Slow-cooked Lackham feather blade beef, creamy mash potato, fresh horseradish, roasted roots, rich beef jus (gf) | 28

Local Wiltshire duck, sous-vide duck breast (served pink), Peking duck leg croquette, poached duck egg, duck egg-based béarnaise sauce, duck fat fried smashed potato, savoy cabbage, Cotes du Rhone jus (gf/df) | 32

The pub classics

10oz Dry-aged Wiltshire Sirloin steak, roast tomato & mushroom, house skin-on fries, peppercorn sauce (gf/dfa) | 30

Our version of "Fish & Chips", tempura battered skin-on cod, house tartar sauce, peas, skin-on fries, vinegar "spray" (df/gf) | 18.50

Our version of "Gammon, egg & chips", duck fat crispy layered potato, pineapple ketchup, fried duck egg (gf/df) | 18.50

The Duke's Winter Burger, 5oz grass-fed Wiltshire beef patty, Bath brie cheese, cranberry sauce, smoked caramelised red-onion chutney (dfa/gfa) | 18 - Swap brie for non-dairy cheese (ve/gf) Add 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 New potatoes** (dfa/gf) | 6, **Buttered garden peas, crispy smoked pancetta** (dfa/gf) | 6

Real truffle fries, grated Parmigiano Reggiano (gf) | 7, **Seasonal side salad**, olive oil & balsamic dressing (ve/gf) | 6

House-fermented Kimchi (ve/gf) | 5, **Wakame seaweed salad** (ve/gf) | 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.