



**ME**  
A LA CARTE  
**NU**  
*Winter*

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

Each caviar is served with sour cream, chopped dill, chopped shallots, and homemade mini blinis (gf)  
Choose between: 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**

- Braised fennel**, butter beans & miso cassoulet, coriander emulsion, whole grain mustard (ve/df/gf) | 9
- Stilton, figs & pickled walnut salad**, tender leaves, local harvested honey, pretzel sticks (v,gfa) | 10
- Korean crispy pork belly bao buns**, Gochujang mayonnaise, Asian slaw (df) | 12
- Local trout & prawn fishcake**, Thai red curry & lobster bisque, chef's choice of caviar (gf/df) | 13

## Chef's Mains

- Satay glazed roasted celeriac**, buttered new potatoes, tender stem broccoli, satay & celeriac velouté sauce (ve/df/gf) | 22
- Chashu pork belly**, tonkotsu pork bone broth, pak choi, soft-boiled egg, house-made chilli oil, egg noodles(gfa/df) | 24
- Smoked miso glazed black cod**, butter beans & miso cassoulet, whole grain mustard, roasted fennel, caviar (gf) | 26
- Slow-cooked 12oz lamb Henry on the bone**, creamy clotted cream mashed potato, buttered tender stem broccoli, kirsch cherries, rich lamb bones & wine jus (gf) | 30

## The pub classics

- 10oz Dry-aged Wiltshire Sirloin steak**, roast tomato & mushroom, house skin-on fries, peppercorn sauce (gf/dfa) | 31
- Our version of "Fish & Chips"**, tempura battered skin-on cod, house tartar sauce, peas, skin-on fries, vinegar "spray" (df/gf) | 19
- The Duke's truffle burger**, 5oz grass-fed Wiltshire beef patty, mature cheddar, real truffle mayo, smoked caramelised red-onion chutney (dfa/gfa) | 18 - Swap cheddar 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.*