

## 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 -



## DIETARY NOTES

*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.*

**[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available**

Two courses  
£28pp

Three courses  
£34pp



Available from the 27<sup>th</sup> of  
November till the 31<sup>th</sup> of  
December

Pre-order required!

### NIBBLES - extra

### SIDES - extra

**SICILIAN STONE IN OLIVES (ve/gf) | 4.50**  
thyme, garlic, sun-dried tomato

**HOUSE CUT FRIES (ve/gf) | 4.00**

**WARM HOUSE BREAD (gfa/ve) | 4.95**  
sun-dried tomato butter - gluten-free bread +£1

**HOUSE SEASONAL SALAD (ve/gf) | 4.00**  
PONZU & SESAME VINAIGRETTE

**MISO & CHICKPEA HUMMUS (ve/gf) | 5.50**  
crispy chickpeas, celery, carrot and radish crudité

**PIGS IN BLANKETS (df/gf) | 5.00**

**BUTTERED GARDEN PEAS & LARDONS (gf) | 5.00**

**CRISPY PORK CRACKLING (df/gf) | 5.75**  
house Bramley apple sauce

**BUTTERED TENDERSTEM BROCCOLI (gf/df) | 5.00**  
TOASTED ALMONDS

### STARTER

**Stilton & Potato soup**, crispy leeks, warm house bread and salted butter (v/gf)

**Salt-bake beetroot & orange tartare**, avocado puree, balsamic "caviar", sweet potato crisps (gf/ve)

**Char siu roasted ham hock terrine**, house plum sauce, coriander mayo (df/gf)

**Mulled wine cured Gravlax salmon**, celeriac remoulade, Japanese gin cured cucumber (df/gf)

**Whipped goat cheese mousse**, crunchy pretzel, walnut, figs & local honey (v)

### MAIN

**Miso glazed Loch Duart Salmon supreme**, red lentil bubble & squeak,  
buttered kale, lumpfish roe, béarnaise sauce (GF)

**Mushroom & Chickpea Wellington**, maple syrup glazed carrots, horseradish mashed potato,  
plant-based red wine jus, buttered kale (GF/ VE)

**Chinese 5 spice maple glazed gammon**, maple glazed roots, roasted potatoes, Smoked crispy  
Pancetta Brussels sprouts, Bramley apple sauce or cranberry sauce (df/gf)

**Free-range turkey roulade**, turkey leg stuffed with sage and onion sausage, pigs in blanket,  
maple glazed roots, roasted potatoes, Brussels sprouts greens, red wine gravy, traditional bread  
sauce or cranberry sauce (df/gf)

### DESSERT

**Warm traditional Christmas pudding**, brandy sauce (v)

**Don Pedro**, South African boozy ice cream dessert (ve/gf)

**Italian chocolate affogato**, vanilla ice cream, espresso coffee, coffee liqueur, Savoyards biscuits (v)

**Barolo and star anise poached pear**, almond crumbs & star anise ice cream (ve/gf)