

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 Gravlox, sour cream, heritage of beetroots, clementine & dill, sourdough croutes (gfa) | 13

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) | 18.5
Pie of the day, mash potato, buttered tender stem broccoli, house gravy (gf/df) | 19
Wild mushroom & miso risotto, seared "funghi scallops", mushroom ice-cream, seared (ve/gf/df) | 22
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.