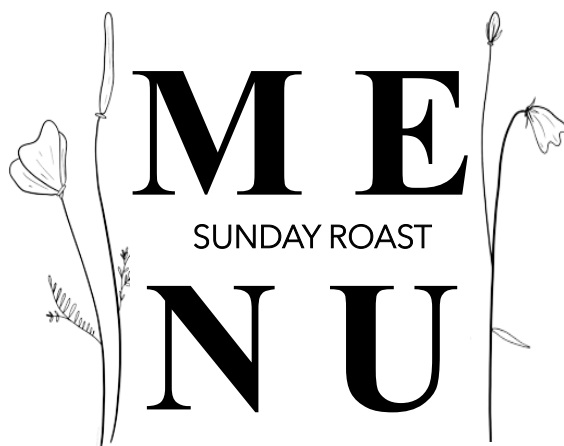


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



Autumn

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 -

NOTE

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.

Despite our best efforts, due to the nature of our kitchen, we are unable to guarantee that our dishes are free from any allergen.

**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.

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.

STARTERS



SICILIAN STONE IN OLIVES (ve/gf) | 4.95
THYME, GARLIC & SUN DRIED TOMATOES

WARM HOUSE BREAD (dfa/gfa/vea) | 4.95
SUN DRIED TOMATO & BASIL BUTTER,
AGED BALSAMIC, EXTRA-VIRGIN OLIVE OIL
gluten-free bread +£1

EDAMAME BEANS (ve/gf) | 5.25
MALDON SEA SALT

SMOKED FREE-RANGE EGG PARMENTIER (gf/v) | 8.95
64°C SOUS-VIDE FREE-RANGE EGG, REAL BLACK TRUFFLE &
POTATO PARMENTIER SAUCE, CRISPY ONIONS

HOUSE CURED SEA TROUT "SASHIMI" (df/gf) | 12.95
PONZU SAUCE, WASABI MAYONNAISE, PICKLED GINGER,
SPRING ONIONS & CHILLIES

*"All our Sunday roasts are served with roast potatoes,
maple syrup glazed carrots, cheesy onion gratin,
freshly baked Yorkshire pudding & red wine gravy."*

SLOW COOKED LAMB SHOULDER ON THE BONE
(gfa/dfa) | 25.95
ALL THE TRIMMINGS

SOUS-VIDE LOCAL RUMP OF LAMB (Served pink)
(gfa/dfa) | 23.95
ALL THE TRIMMINGS

SOUS-VIDE RUMP OF HEREFORD BEEF (gfa/dfa) | 19.50
ALL THE TRIMMINGS

ROLLED PORK BELLY ROAST (gfa/dfa) | 18.50
CRACKLING, ALL THE TRIMMINGS

SOUS VIDE CHICKEN BALLOTIN (gfa/dfa) | 17.50
ITALIAN SAUSAGE STUFFING, CRISPY CHICKEN SKIN
ALL THE TRIMMINGS

BUTTERNUT SQUASH ROAST (gfa/vea) | 16.50
ONION & RED WINE JUS, AND ALL THE TRIMMINGS

*"Feel free to ask for additional sauces such as apple
sauce, mint sauce, horseradish, English mustard,
wholegrain mustard or Dijon mustard."*

SUNDAY ROAST



MORE MAINS



10oz DRY-AGED WILTSHIRE SIRLOIN STEAK (gf/dfa) | 26.95
ROAST PLUM TOMATO & FLAT MUSHROOM, SKIN ON FRIES
Choice of HOLLANDAISE or BERNAISE SAUCE

TEMPURA BATTERED HADDOCK (df/gf) | 17.25
HOUSE TARTARE SAUCE, SKIN ON FRIES, BUTTERED GARDEN
PEAS, RICE DISTILLED VINEGAR SPRAY

MISO ROASTED BUTTERNUT SQUASH (ve/gf) | 18.95
SERVED WITH AUTUMN SQUASH & PROSECCO INFUSED
RISOTTO, CRISPY SAGE & PUMPKIN SEEDS



AMARETTO DISARRONNO POACHED PEAR (ve, gf) | 8.25
TOASTED ALMONDS, SHORTBREAD BISCUITS CRUMB, VEGAN SALTED
CARAMEL ICE-CREAM

YUZU TARTE AU CITRON (v) | 8.25
LIME FRENCH MERINGUE, POPPING CANDIES

INDULGENT DARK CHOCOLATE DELICE (v) | 8.25
CARAMELISED PECANS, CORNISH CREAM ICE-CREAM

HAND MADE MOCHI (ve/gf) | 1.65 per one
GREEN TEA
PEANUT

ICE-CREAM MOCHI (v/gf) | 2.99 per one
STRAWBERRY AND CREAM
COCONUT
MANGO

GELATO & SORBET (vea/gf) per scoop | 2.65
SALTED CARAMEL, CHOCOLATE, VANILLA, BLACKCURRANT, LEMON,
MANGO, PASSION FRUIT

By the glass :

DON PEDRO (gf,v) | 6.95
SOUTH AFRICAN BOOZY ICE-CREAM DESSERT

LEMON SORBET AFFOGATO (ve/gf) | 6.95
COLD LIMONCELLO LIQUEUR SHOT

VANILLA ICE-CREAM AFFOGATO (gf,v) | 6.95
HOT ESPRESSO COFFEE

ENGLISH CHEESE PLATTER

2,3 or 4 English Cheeses | 8.95 | 9.95 | 12.25
SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,
CHUTNEY, QUINCE AND LOCAL HARVESTED HONEY

~ perfect pairing with cheese ~

PORTS & SWEET WINES

TAYLORS LBV, PORTUGAL 100ML | 7.60
10yr OLD GRAHAMS, PORTUGAL 100ML | 11
BLANDY'S DUKE OF CLARENCE MADEIRA, SPAIN | 100ML 7.75
FERNANDO DE CASTILLA SHERRY, SPAIN | 7
MOSCATO PASSITO FORTIFIED WINE, ITALY | 50ML/100ML | 7
HAKUTSURU PLUM WINE 11.5% JAPAN, 50ML/100ML 6.50 | 11

SAKE

OZEKI PREMIUM JUNMAI SAKE vol.14.5% (USA) 3.50 | 6.99
SAWANOTSURU SAKE vol.14.5% (JAPAN) 3.95 | 7.50

GINJO SHU AZURE JAPANESE SAKE made from seawater vol.16.4% (JAPAN)
6.95 | 14.99

LIQUEURS & SWEET WINE

25ml or 50ml

SICILIAN LIMONCELLO	4.80 8.25
TIA MARIA COLD BREW COFFEE LIQUEUR	3.95 6.95
AMARETTO DISSARONNO ALMOND LIQUEUR	3.95 6.95
LYCHEE LIQUEUR 16.5%	3.55 6.95

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) | 4.95

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 -