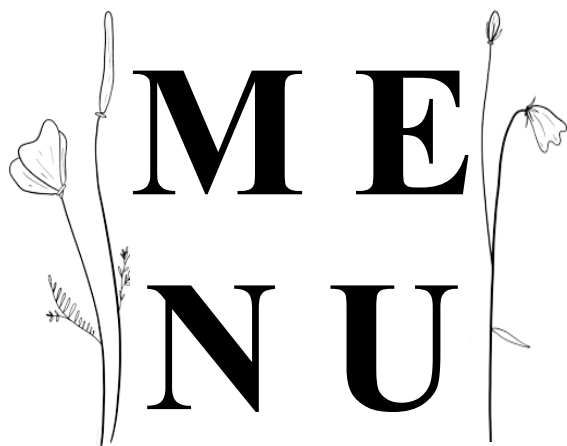


The Duke Hotel

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.

NIBBLES



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

CAVIAR & ROE TASTING
Served with sour cream, chopped dill & parsley,
chopped shallots and organic charcoal crackers.

Our caviar/roe selection:
AGED BALSAMIC CAVIAR (ve/gf) 10g | 6.95
LUMPFISH ROE BLACK 10g | 7.75
LUMPFISH ROE RED 10g | 7.75
WILD PINK KING SALMON 10g | 11.25
BAERII STURGEON CAVIAR 10g | 14.95

~ TRY THEM ALL FOR £30 ~

STARTERS



SALT -BAKED BEETROOT CARPACCIO (ve/gfa) | 7.95
FRESH BLACKBERRIES, CARAMELISED PECANS, DILL, AGED
BALSAMIC VINEGAR CAVIAR, TOASTED SOURDOUGH (gf bread +£1)

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 FOLDED PORK & MUSHROOM GYOZA (df) | 9.95
SHIITAKE MUSHROOM & MISO SOUP,
SPRING ONION & TOASTED SESAME OIL

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

CHEF'S MAINS



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

PORK BONE & SHIITAKE MUSHROOM RAMEN (df/gfa) | 21.95
FREE-RANGE CHASHU PORK, SOUS-VIDE POACHED EGG, PAK CHOI,
EGG NOODLES or VERMICELLI NOODLES (gf)

PAN FRIED LOCH DUART SALMON SUPREME (gf/dfa) | 22.95
BUTTERED PAK CHOI, TARRAGON INFUSED BERNAISE SAUCE,
LUMPHISH ROE, BUTTERED NEW POTATOES

SLOW BRAISED LOCAL LAMB HENRY (gf) | 28.95
SLOW COOKED SHOULDER OF LAMB ON THE BONE, SERVED WITH
SHIITAKE MUSHROOM & TARRAGON LAMB JUS, CLOTTED CREAM
MASH POTATO, AUTUMN GREENS & CRISPY SMOKED PANGETTA

THE CLASSICS



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

HOUSE PIE OF THE DAY | 17.95
ASK YOUR SERVER FOR TODAY'S PIE

~

THE DUKE'S GRASS-FED BEEF BURGER (dfa/gfa) | 16.95
5oz GRASS FEED LOCAL BEEF PATTY, MATURE CHEDDAR,
JAPANESE BBQ SAUCE, WASABI MAYONNAISE

MUSHROOM & HALLOUMI BURGER (v/gfa/vea) 16.95
ROAST GARLIC FLAT MUSHROOM, FRIED HALLOUMI CHEESE,
HOISIN SAUCE, GOCHUJANG MAYONNAISE
Swap Halloumi for Vegan Mozzarella (ve)

*" All burgers are served with Asian rainbow coleslaw, lettuce,
tomato, gherkin, brioche bun and house skin on fries "
| gluten-free bun +£1*

SIDES & SAUCES

BUTTERED NEW POTATOES (gf/dfa) | 5

SKIN ON FRIES (ve/gf) | 4.5

BUTTERED PEAS (gf/dfa) | 5
CRISPY SMOKED PANCETTA

REAL TRUFFLE FRIES (gf) | 6.95
GRATED PARMIGIANO REGGIANO,
REAL BLACK TRUFFLE

SIDE SEASONAL SALAD (gf/ve) | 5
OLIVE OIL & BALSAMIC VINAIGRETTE

HOUSE FERMENTED KIMCHI (ve/gf) | 4

WAKAME SEAWEED SALAD (ve/gf) | 4

WASABI & PICKLED GINGER | 1

EXTRA SAUCES | 1
JAPANESE BBQ
GOCHUJANG MAYO
WASABI MAYO



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

YUZU TARTE AU CITRON MERINGUEE (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

Choice of:
BLACK TRUFFLE GODMINSTER, ROSARY NATURAL GOAT CHEESE,
BRIE PLAISIR DE ROY, STILTON COLSTON BASSETT,
DOUBLE GLOUCESTER MATURE CHEDDAR

~ 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.

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