



LUNCH MENU

SMALL PLATES

TOASTED ROSEMARY FOCCACIA 5
Extra Virgin Olive Oil, Balsamic Vinegar

BLISTERED PARDON PEPPERS 5
Curry Salt

BEEF TARTARE 14
Herb Tempura, Truffle Emulsion

CHICKEN LIVER PARFAIT 12
Port Jelly, Seeded Sourdough

SWEET CHILLI GLAZED CHIPOLATES 8
Chives, Watercress

TIGER PRAWNS 15
Spiced Satay, Coriander, Rosemary Focaccia

SALT & PEPPER CALAMARI 12
Chilli, Citrus Aioli

CRAB CROQUETTE 13
Dressed Crab, Madras & Yuzu Emulsion

LARGE PLATES

HERITAGE TOMATO 12
Burrata & Basil

WILD MUSHROOMS ON TOAST 12
Mushroom Pureé, Herb Tempura, White Bloomer

BROWN BUTTER HISPI CABBAGE 9
White Miso, Toasted Pumpkin Seeds

PONZU GLAZED SARDINES 15
Romesco, Tomato Salsa

MUSSEL LINGUINE 19
Wild Garlic & Herbs, Pak Choy

KALE TEXTURED CAESAR SALAD 13
Anchovy, Shaved Parmesan
Add Chicken Suprême 6

THE DUCHY CLUB 16
Slow Roasted Steak, Onions, Spiced Aioli, Boiled Egg

THE DUCHY BURGER 18
Streaky Bacon, Smoked Cheddar, Tomato Relish,
Housemade Pickles, Mustard Mayo & Fries

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish



BUTCHERS BLOCK

A SELECTION OF PREMIUM, LOCALLY SOURCED BEEF, DRY-AGED FOR A MINIMUM OF 25 DAYS TO DEVELOP EXCEPTIONAL TENDERNESS AND DEPTH OF FLAVOUR. OUR CAREFULLY CHOSEN CUTS ARE PREPARED BY OUR CHEFS AND COOKED TO YOUR PREFERENCE.

ALL STEAKS SERVED WITH FRIES,
TENDERSTEM BROCCOLI, KING OYSTER MUSHROOM

Please ask a member of our team or refer to the chalkboards for today's available steak cuts.

STEAK SAUCE 3.5

CHIMMICHURRI
PEPPERCORN
RED WINE JUS

SIDES 6

TENDERSTEM BROCCOLI
SKINNY FRIES
CREAMED POTATOES
HISPI CABBAGE
MIXED LEAF SALAD

DESSERTS

CHERRY PANNACOTTA 9

Biscuit Crumb

CHOCOLATE BROWNIE BLONDIE 9

Vanilla Ice Cream

SPICED APPLE & PEAR CRUMBLE 9

Pistachio Ice Cream

THE DUCHY SUNDAE 9

*Vanilla & Chocolate Ice Cream, Chantilly Cream,
Chocolate Sauce*

RAGA' GELATO & SORBET

3.5 per scoop

Vanilla, Chocolate, Pistachio, Strawberry Cheesecake

Mango Sorbet, Lemon Sorbet

BRITISH CHEESE PLATE 14

*Seasonal British cheeses – Cheddar, Blue & Soft
Sourced from artisan producers
Ask about today's selection*

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