

# THE DUKE

PUBLIC HOUSE & DINING ROOM

## SAMPLE MENU

Selection of farmhouse bread & butter 1.95 Marinated olives 2.50  
Pea & mint soup, farmhouse bread 5.00  
New season English asparagus, free range boiled egg, homemade salad cream 6.50  
Smoked salmon, halibut & mackerel, horseradish crème fraiche 7.00  
Chicken liver parfait, red onion marmalade, toasted brioche 6.50  
Smoked duck salad, walnut dressing 6.50  
Goats cheese mousse, heritage tomatoes salad & red onion relish 6.00/ 9.00

Wild mushroom & artichoke filo parcels, wholegrain mustard cream 9.50  
Caramelised salmon, basmati rice, purple broccoli & tomato salsa 12.50  
Pan-fried sea bream, rouille crouton, prawn & mussel bouillabaisse 14.50  
Rare aromatic beef, chilli & ginger salad, lime & soy dressing 9.50  
Cumberland sausages & mash, onion gravy 10.00  
Roast chicken breast, crushed new potatoes, oven baked ratatouille 12.75  
Pan fried calf's liver, smoky bacon mash, crispy onions 13.50  
Saddle of West Country lamb, roast rhubarb, braised fennel & Lyonnaise potatoes 15.50  
Char-grilled côte du bœuf, hand cut chips, green peppercorn & shallot butter 16.50

Lyonnaise potatoes, Mixed leaf salad, Mash, Hand cut chips,  
Glazed carrots, Spring greens, Jersey royals 3.00

Strawberry & raspberry pavlova 5.00  
Rhubarb syllabub 5.00  
Sticky toffee pudding, honey ice cream 5.00  
Rich chocolate fondant, pistachio ice cream 5.00  
Selection of British cheese, quince jelly & crackers 7.00  
Your choice of three from;  
Cornish Yarg, Ragstone Goats Cheese, Cornish Brie, Blackstick's Blue, Isle of Mull Cheddar  
Sauternes, Chateau du Levant - Semillon/Sauvignon/Muscadelle 5.85 (125ml)