

· The ·  
**DUKE**  
W A N S T E A D

**Sunday Lunch – Served Midday – 7.00pm**

**The Duke Bloody Mary**

*horseradish infused vodka, tomato juice, soul shakers soul sauce, sherry – 7*

**Lagerita**

*tequila, lime, sugar, lager top*

**For the Table**

Natural Sourdough (v) – 2.5

**Starters**

Seared King Scallops – *black pudding, crispy bacon* – 8.5

Devon Crab on Toast – *smoked mayonnaise*, – 8

Soup of the Day - *sourdough (v)* – 5.5

Confit Duck Terrine – *piccalilli, toasted sourdough* – 8

Hot Smoked Salmon – *saffron new potato salad, horseradish* – 8

**The Roasts**

Trio Roast – *lamb, beef, pork* – 17

Roller Pork Belly – 13.5

Spring Lamb - 14.5

Sirloin of Roast Beef (*served medium rare*) – 15.5

Whole/Half Free-Range Chicken – 27/13.5 (*whole chicken – two to share*)

Nut Roast - *nuts, mushrooms, lentil, polenta, vegetarian gravy (v)* – 10.5

***all roasts served with yorkshire pudding, duck fat potatoes, heritage baby carrots, spring cabbage, gravy***

***(vegetarian potatoes & gravy available on request)***

Roasted Cod – *grilled fennel, bonillabaisse sauce* – 15.5

Little Dukes – *half size portions of nut, pork, beef or chicken roasts* – 6

**On the Side**

Cauliflower Cheese – 4/6

Mac n Three Cheese - 4

Extra Yorkshire Pudding – 0.5

Extra Roast Potatoes – 3

**Desserts**

Rhubarb Mousse – *candied hazelnut, meringue (gluten free)* – 5.5

Bitter Chocolate Mousse (*gluten free*) – 5.5

Flourless Orange & Almond Cake – *double cream (gluten free)* – 5.5

Double Chocolate Brownie – *chantilly cream, chocolate sauce* – 6

Duke Cheese Board – *condiments, crackers* – 8.5/12

An optional 10% service charge will be added to your bill. If you feel we have given you any reason not to be happy paying service charge, please tell us and we will gladly remove it and respond to your feedback.

Please let us know if you have any dietary requirements and we will be happy to try and accommodate.

Please note that some dishes may contain nuts, dairy or wheat products.