

· The ·
DUKE
WANSTEAD

Supper Served Wednesday – Saturday 6pm-9.30pm

Aperitif

Rose & Strawberry Bellini 6
Grapefruit Gimlet – *sipsmith dry gin* 7

For the Table

Natural Sourdough – *butter (v)* – 2.5

Starters

Seared King Scallop – *black pudding, bacon* – 8.5
Broccoli & Spinach Soup - *sourdough (v)* – 5.5
Chargrilled Cauliflower Salad – *puuy lentils, pomegranate (v)* – 7
Confit Duck Terrine – *piccalilli, toasted sourdough* – 7.5
Beef Carpaccio – *green sauce, parmesan, crispy onion* – 9
Devon Crab on Toast – *smoked mayo* – 8
Hot Smoked Salmon – *saffron new potato salad, horseradish* – 8

Mains

Vegetable Tagine - *aubergine, chickpeas, apricot, mixed peppers, toasted almonds, couscous (v)* – 11.5
Wild Garlic Gnocchi – *spinach, pine nuts, mushroom sauce, shaved parmesan (v)* – 11.5
Corn-fed Chicken Breast – *woodland mushrooms, tarragon* – 14
Rump of Spring Lamb – *colcannon, salsa verde* – 16.5
Roasted Cod – *grilled fennel, bouillabaisse sauce* – 15.5
Pan Fried Sea Trout – *celeriac remoulade, jersey royals, sun dried tomato dressing* – 16.5

please see the board or ask your server for today's specials...

Sides

Fries – 3.5
Spring Greens – *confit garlic* – 3.5
Buttered New Potatoes – 3.5
Rocket & Parmesan Salad – 3.5
Sweet Potato Wedges – 3.5
Mac n Three Cheese – 4

Sweets

Bitter Chocolate Mousse – *pistachio, crème fraiche* – 5.5
Rhubarb Mousse – *candied hazelnuts, meringue (gluten free)* – 5.5
Flourless Orange & Almond Cake – *clotted cream (gluten free)* – 5.5
Double Chocolate Brownie – *chantilly cream, chocolate sauce* – 6
Duke Cheese Board – *condiments & biscuits* – 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.