

The DUKE

WANSTEAD

Thursday 18th January 2018

APERITIF

Twinkle - *vodka, elderflower, lemon, prosecco* - 8

FOR THE TABLE

Natural Sourdough (v) - 2.5

Sicilian Olives (v) - 3

TODAY'S SPECIALS

Sirloin Steak (250g) – *fries, red wine jus* – 18.5

Roasted Duck Breast – *braised red cabbage, rosemary mash, blueberry reduction* – 16.5

STARTERS

Mushroom soup - *sourdough (v)* - 5.5

Fig & Pear Salad- *goats cheese curd, pecan nuts, mixed leaf (v)* – 6.5

Goose Liver Parfait - *blueberry chutney, toast* - 7.5

Scottish Mussels – *chilli, garlic, parsley, shallot, white wine, sourdough* – 7.5

Devon Crab on Toast - *smoked mayonnaise* – 8

Venison Carpaccio – *mix leaf salad, parmesan, salsa verde* – 8

Isle of Mull Scallops – *caramelised cauliflower & pea puree, pancetta crumb* - 10

MAINS

Roasted Polenta Cake – *squash puree, pine nuts, parmesan, wild mushrooms (vv)* – 11.5

Gnocchi – *butternut squash puree, pine nuts, parmesan, wild mushrooms, rocket (v)* – 11.5

Corn-fed Chicken Breast -*broccoli, roasted new potatoes & truffle gravy* – 14

Pan Fried Cod – *saffron risotto, sprouts, samphire* – 15.5

Pan Fried Salmon – *spinach, mussels, white wine* – 14.5

Braised Lamb Shank – *mash, sautéed sugar snaps, bone marrow jus, bacon crumb* – 17.5

SIDES

Fries - 3.5 | Chilli Caramel Brussel Sprouts - 3.5 |

Braised Red Cabbage - 3.5 | Sweet Potato Wedges - 3.5

Mac n Three Cheese - 4

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.