

The DUKE

WANSTEAD

STEAK NIGHT - TUESDAY 6 - 9.30pm

STARTERS

- Natural Sourdough - *butter* – 2.5
Soup of the day – 5
Devon crab on toast- *smoked mayo* – 8
Chicken and Duck Liver Parfait – *blueberry chutney, toast* – 8.5
Hot Smoked Salmon – *saffron new potato salad, horseradish* – 8
Seared king scallop – *black pudding, bacon* – 8.5
Beef Carpaccio - *green sauce, crispy shallot, Parmesan* - 9

STEAKS

Our beef is supplied by Select. being perfectionists, like us, they choose the finest, naturally reared meat from British native, sustainable, traditional and rare breeds and dry-age on the bone.

- Bavette (200g) - 13.5
Rump (200g) – 15.5
Sirloin (250g) - 18.5
Spiral cut rib eye (300g) - 19.5

Trio Steak Plate- *bavette, rump, spiral cut rib-eye (choose any two sides)* – 40.5

All steaks served with mixed leaf salad & beef dripping sauce or chimmichurri sauce

Wild Garlic Gnocchi- *spinach, pine nuts, mushroom sauce, shaved parmesan (v)* – 11.5

SIDES

- Fries - 3.5
Mix leaf salad - 3.5
Rocket & Parmesan Salad - 3.5
Buttered new potatoes & spring onion - 3.5
'Three cheeses' mac & cheese- 4
Sweet potato wedges – 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 we will be happy to try and accommodate. Please note that some dishes may contain nuts, dairy or wheat product.