

# The DUKE

WANSTEAD

## THE DUKE BLOODY MARY

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

## FOR THE TABLE

Natural Sourdough – oil & balsamic (v) - 2.5

## STARTERS

Mellon & feta salad – *honey melon, cherry tomato, chia seed, samphire* – 6.5

Seared King Scallops – *pea puree, crispy bacon* – 8.5

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

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

Octopus Carpaccio – *capers, lemon oil, wild rocket* - 9

Chicken and Duck Liver Parfait – *blueberry chutney, toast* – 7.5

## MAINS

### Summer Roast

Sirloin of Roast Beef (*served medium rare*) – *horseradish yoghurt dressing* - 15.5

Lemon & Thyme Roasted Chicken – *garlic, herb white wine sauce* 13.5

***All the above served with lemon & herb jersey royals,  
Warm pea & beans salad***

Roasted Cod – *watercress, bouillabaisse sauce* – 15.5

### Traditional Roast

Duo Roast – *chicken, beef* – 16.5

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

Half Free-Range Chicken – 13.5

Mushroom Wellington – *flat cap mushroom, puy lentil, spinach, brie cheese (v)* – 10.5

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

***all roasts served with yorkshire pudding, jersey royal, baby carrots,  
spring green, gravy  
(vegetarian potatoes & gravy available on request)***

## ON THE SIDE

Cauliflower Cheese – 4/6 | Broccoli Lemon Oil & Almond – 3.5

Extra Yorkshire Pudding – 0.5 | Extra Jersey Royal Potatoes – 3

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.