

# The DUKE

WANSTEAD

## APERITIF

Twinkle – *vodka, elderflower, lemon, prosecco* - 8  
Clover Club – *gin, raspberry, lemon, egg white* - 7

## FOR THE TABLE

Natural Sourdough – *butter* (v) - 2.5  
Sicilian Olives (v) - 3

## STARTERS

Seared King Scallop – *pea puree, bacon* – 8.5  
Soup of the Day - *sourdough* (v) – 5.5  
Mellon & feta salad – *honey melon, cherry tomato, chia seed, samphire* – 6.5  
Chicken and Duck Liver Parfait – *blueberry chutney, toast* – 7.5  
Beef Carpaccio – *green sauce, parmesan, crispy onion* – 9  
Devon Crab on Toast – *smoked mayonnaise* – 8  
Octopus Carpaccio – *caper berries, lemon oil, wild rocket* - 9

## MAINS

Aromatic Cauliflower – *pearl couscous, chic peas, pomegranate, rocket, tahini yoghurt dressing* – 11.5  
Gnocchi – *spinach, pine nuts, mushroom sauce, shaved parmesan* (v) – 11.5  
Corn-fed Chicken Breast – *pomegranate reduction, broccoli* – 14  
Rump of Lamb – *crashed jersey royals, salsa verde* – 16.5  
Pan Fried Cod – *samphire, bouillabaisse sauce* – 15.5  
Crab Linguine – *white crab, chilli, garlic, cherry tomato, caper, parsley*– 13.5

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

## SIDES

Fries – 3.5 | Broccoli Lemon Oil & Almond– 3.5 | Buttered Peas – Smoky Bacon 3.5  
Buttered New Potatoes – 3.5 | Rocket & Parmesan Salad – 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.*