

## WORKER'S LUNCH

Soup of the Day – *sourdough toast* – 5

Salt Beef Hash – *poached hen's egg* – 6.5

Avocado & Feta – *poached hen's egg* – 7.5

Three Cheese Toastie – *onion jam, pickles (v)* – 6.5

Bacon & Brie Sandwich – *tomato, baby gem, mayonnaise* – 7.5

Open Grilled Chicken Club – *bacon, egg, avocado, tomato, lettuce, mayo* – 9

The Duke Burger – *brioche bun, pickle, maple bacon, cheddar, fries* – 11  
*add fried egg* – 1

Warm Beef Salad – *cucumber, pepper, cherry tomato, horseradish dressing* – 10.5

Superfood Salad – *tender stem broccoli, avocado, french bean, red quinoa, roasted hazelnuts* – 9.5  
*add chicken* – 1.5

## ON THE SIDE

Sautéed Greens | French Fries | Rocket & Parmesan Salad – 3.5

Sweet Potato Wedges – 4

## LUNCH SET MENU

TWO COURSES 16 | THREE COURSES 19

### STARTERS

Honey Mellon – *mixed leaf, cherry tomato, chia seed, samphire* – 6.5

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

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

Soup of the Day – *see the board or ask your server* – 5.5

### MAINS

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

Aromatic Cauliflower – *pearl couscous, chic peas, pomegranate, tabini yoghurt dressing* – 11.5

Lemon & Thyme Grilled Chicken – *summer succotash* – 12.5

Rump of Lamb – *crushed jersey royals, salsa verde* – 16.5

Roasted Cod – *grilled fennel, bouillabaisse sauce* – 15.5