

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
Nocellara Olives (v) - 4

STARTERS

- Soup of the day - *sourdough* (v) – 5.5
Fig & Pear Salad – *pecan nuts, mixed leaf, balsamic reduction, goat curd* - 6.5
Goose Liver Parfait – *blueberry chutney, toast* – 7.5
Devon Crab on Toast – *smoked mayonnaise* – 8
Isle of Mull Scallops – *roasted cauliflower & pea pure, bacon crumb* – 9.50
Scottish Mussels – *white wine, chilli, shallots, garlic* – 7.5

MAINS

- Trio Roast – *chicken, beef & pork* – 17.5
Rolled Pork Belly – *crackling* – 14.5
Sirloin of Roast Beef (*served medium rare*) – 15.5
Half Free-Range Chicken – 13.5
Seeded Roast – *mixed seeds, mushroom, puy lentils, polenta* (v) – 10.5

Little Dukes – *half size portions of seeded, beef or chicken roasts* – 6.5
all roasts served with Yorkshire pudding, roast potatoes, baby carrots, cabbage, parsnips & gravy
(vegetarian potatoes & gravy available on request)

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

ON THE SIDE

Cauliflower Cheese – 4 | Chilli Caramel Brussel Sprouts - 3.5
Extra Yorkshire Pudding – 0.50 | Roast 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.