

MONDAY - THURSDAY 12.00 - 15.00 / 16.00 - 21.00

FRIDAY 12.00 - 15.00 / 16.00 - 21.30

SATURDAY 12.00 - 21.30

Scotch Egg - *sage & onion seasonal pork, cacklebean egg* | **8.5**

Cheesy Arancini & Arrabbiata Sauce - *mozzarella stuffed risotto balls, tomato sauce, shaved parmesan* | **9.5**

Spiced Chorizo & Sweet Potato Croquettes - *garlic aioli* | **9.5**

Buffalo Chicken Wings - *classic hot sauce, blue cheese dip* | **9.5**

Spiced Cauliflower Fritters - *golden crispy coconut tahini drizzle* | **7**

Padron Peppers - *harissa aioli* | **7.5**

SARNIES - *available 12:00 - 15:00*

Chicken Schnitzel Sarnie - *rainbow slaw* | **11**

Lunch Sarnie - *changes daily, ask your server*

CLASSIC BURGER, FRIES & BEER - *EVERY MONDAY & TUESDAY* | **16.5**

Classic Duke Beef Burger | **13.5**

chargrilled Swaledale 'regenerative farmed' beef patty, burger sauce, cheddar, pink onions, lettuce, pickles, demi brioche bun

The Smokey Duchess | **15**

chargrilled Swaledale 'regenerative farmed' beef patty, smoked cheddar, bacon, lettuce, tomato, veal jus mayo, burnt butter onions, demi brioche bun

Duke Vegan Burger | **13.5**

Symplicity vegan patty, vegan cheese, vegan burger sauce, baby gem, pickles, vegan bun (vg)

Fish Finger Bap | **13**

breaded haddock fillet, tartare sauce, baby gem & tomato, demi brioche bun

***Gluten-free burger buns available on request*

Chicken Parmigiana - *golden schnitzel, tomato sauce, melted mozzarella, shallots, rocket, sun-dried tomato* | **17.5**

28-Day Dry Aged Bavette 220g | **22**

28-Day Dry Aged Rib-Eye 250g | **33**

Swaledale 'regenerative farmed' beef, served with seasonal greens, Koffman fries & your choice of sauce - peppercorn, salsa verde, chimichurri or garlic & parsley butter

Truffle Parmesan Fries | **6.5** Crispy Jersey Potatoes | **4.5** Blue Cheese & Almond Bitter Leaf Salad | **5**

Skin on Rosemary Fries | **4.5** Thick Cut Skin on Chips | **5** Rainbow Slaw | **4**