
Welcome to The Duke!

We use sustainably sourced meats & seasonal vegetables and offer our garden grill menu for event bookings with a minimum of 20 guests.

We set up a dedicated chef who cooks off the mains from the BBQ for each guest and the salads are laid out sharing style for your guests to help themselves

FROM THE GRILL £18 PER PERSON

Choose 1 Main per guest (for an additional main +5)

and three salad options

Free Range Grilled Whole Chicken Leg | *lemon, rosemary & thyme*

Grilled Halloumi | *served w/ mango chutney (v)*

Vegan Cumberland Sausage | *fermented beetroot, mushroom, herbs and spices*

Whole Tiger Prawns | *chilli & lime marinade*

+ choice of three salads

Chargrilled Bavette Steak £23pp

Hellifield farm highland beef, chimichurri

+ choice of three salads

SALADS

*Super Greens, Broccoli, Sugar Snap Peas, Green Beans, Edamame, Crispy Onion,
Lemon & Mustard Dressing (vg)*

Watermelon, Tomato, Feta & Mint Salad, Tajin Seasoning (v)

New Potato, Creme Fraise, Mint, Parsley, Micro Tarragon, Dijon Dressing (v)

Tahini Roasted Cauliflower, Sweet Potato, Spinach, Butter Beans, Pomegranate (vg)

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan (gf) – gluten free