The DUKE
WANSTEAD

Snapery East Organic Sourdough – *sunflower seed romesco, chive oil (vg)* | 7.5

Perello Olives – *pitted green Spanish gordal picante olives* | 6

Yorkshire Lamb Scotch Egg – *minted creme fraiche* | **8.5**

Roasted Scallops – *parsley & garlic butter, crispy Japanese breadcrumbs (three per portion)* | **16.5**

Dorset Crab On Toast – *tomato jam, cucumber, crispy seaweed* | **12**

Confit Duck Croquettes – *black garlic aioli* | **11.5**

Pea & Parmesan Arancini – *shaved parmesan, pea shoots* | **9.5**

Beef Sirloin – *from Dexter cattle sourced at Hellifield Farm, Yorkshire* | **30**

Trio Roast – *chicken supreme, pork, rump beef* | **30**

Chicken Supreme – *herb fed, free range* | **21**

Beef Rump – *from Dexter cattle sourced at Hellifield Farm, Yorkshire* | **27**

Pork belly – r*oasted pork belly, Tamworth farm, outdoor–reared, native breed pork* | **25**

Lamb Rump – *Ashbridge family farm, rare breed Yorkshire lamb* | **26.5**

Veggie Wellington – *sweet potato, cavolo nero, onions, mushroom (v) remove Yorkshire (vg)* | **18**

Little Dukes – *half size portions of seeded (v), pork, beef or chicken roast* | **10.5**

All roasts are served with Yorkshire pudding, roast potatoes, mixed greens, carrots & red wine gravy (vegan potatoes & gravy with Seeded Roast)

Pan Roasted Cod – *golden saffron risotto, peas, zesty salsa verde (gf)* | **23**

Rosemary Fries | **4.5** Extra Yorkshire Pudding | **0.5** Cauliflower Cheese | **5**

Sticky Date Pudding – *toffee sauce & vanilla bean ice cream* | **8**

Warm Spiced Apple Crumble – *vanilla ice cream* | **8**

Basque Burnt Cheesecake – *blood orange coulis* | **8**

Chocolate & Biscoff Tart – *salted caramel ice cream* | **8**

Ice Cream – *strawberry, chocolate, vanilla bean, salted caramel* | **2.5 per scoop**

Sorbet – *mango, mediterranean lemon, mandarin (vg)* | **2.5 per scoop**