

# THE DUKE

*The Duke's Bloody Mary 8.5*

*Made with our homemade peppercorn vodka, it just makes a Sunday*

## SHARING PLATES

Selection of Paul Rhodes bread with English virgin rapeseed oil 1.95 with marinated olives 4.5

Vegetarian Platter: Smoked beets, asparagus, goats curd, peppers, grilled courgette & aubergines, olives, warm bread (GF\*) 7/14

Meat Platter: Parma ham, cured beef, mustard glazed sausages, salsica picante, speck, duck liver parfait, bread 7.5/15

## SMALL PLATES

*Two are perfect for a light bite, or just one as a starter*

Today's soup, bread & butter (V) (GF\* excl. bread) 5

Heritage tomato & smoked beetroot salad, goats curd & cold pressed rapeseed oil (V) (GF) 6.5

Duke's cured salmon, pickled radish & fennel (GF) 7

Grilled Wye Valley asparagus, poached free range egg, kimchi hollandaise, crispy parma ham (GF) (V) 9

Speck (cured pork), rosemary crumbs, sauce vierge, rocket (GF\* excl. crumb) 7.5

Duck liver parfait, onion chutney, crostini (GF\* excl. crostini) 6.5

## SUNDAY ROASTS

*All served with roast potatoes, smashed root vegetables, seasonal greens, leek & cheese gratin, & roast gravy*

Spiced lentil & spinach roast, mushroom & thyme gravy, Yorkshire pudding (V) 11

Roast Suffolk chicken with lemon & thyme, bread sauce, Yorkshire pudding 15

Roast Gloucestershire pork, apple sauce & crackling 15.5

Roast 28 day matured rib of Scotch beef, creamed horseradish, Yorkshire pudding 16

**Sharing Roast:** beef, chicken or pork (choice of 2) served with all the trimmings 31

*Most of our roasts can be served gluten free, please enquire with a member of the team*

## BIG PLATES

Roasted sweet potatoes & courgettes, spinach & mushrooms, tomato & cumin sauce (V) (GF) 12.50

Pan fried south coast hake, creamed salsica picante, borlotti beans & beetroot leaves (GF) 16.50

## SIDES

Hand-cut chips, leek and cheese gratin, smashed root veg, buttered seasonal greens (V) 3.5 each

## SWEETS

Selection of ice creams & sorbets 5 (V)

*Vanilla, honeycomb, chocolate, salted caramel / lemon, raspberry, mango, passionfruit, blood orange*

Sticky toffee pudding, salted caramel ice cream (N)(V) 6

Salted chocolate mousse, homemade blood orange sorbet, toasted nuts (N) (GF)(V) 6

Selection of cheeses, truffle honey, oatcakes 3/15

*Godminster cheddar (mature cheddar), Cornish brie (soft brie), Cashel blue (blue veined cheese), Melleens (semi-soft, distinct smell), Cornish Yarg (hard cheese), Sage Derby (sage infused cheddar)*

12.5% discretionary service charge will be added to all tables of 6 or more which all goes directly to our staff.

Please let your waiter know if you have any allergies at all.

All dishes marked (V) are vegetarian, (GF) are gluten free and (N) contain nuts. Dishes marked (GF\*) are available as gluten free with an omission; please ask for details.



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