

# THE DOUBLE RED DUKE

## TIPPLES

Earth Ale, Elderberry Gose 11 4.9% abv 440ml  
Damm Lemon, Spain 6.5 3.2% abv pint  
Coates & Seely Brut Reserve NV, England 14 12% abv 125ml

## TO START

Crab, stracciatella, rye brioche 18  
Woodfired aubergine & miso dip, sesame 10  
Beef tartare, beef dripping toast, parmesan 16  
Grilled smoked salmon, celeriac rémoulade, roe 14  
Twice baked cheese soufflé, mustard & chive cream 12  
Spring vegetable salad, sorrel, harissa sml 10 lrg 14  
Asparagus, anchovy aioli, wild garlic 14  
Rabbit & bacon rilette, blood orange, sourdough 16



## FROM THE EMBERS

Charred leeks, goat curd, hazelnuts 12  
Woodfired rice, peas, broad beans, labneh 25  
Celeriac steak, wild mushrooms, red wine jus 25

## GRILL

Rotisserie ½ chicken & burnt lemon aioli 25  
Creedy Carver duck breast, beetroot, ginger 35  
Rump of lamb, confit breast, cime di rapa 38  
Woodfired cod, blood orange gremolata, Iberiko tomatoes 35  
Pork belly, lardo braised fennel, crackling 32

## SIDES

Triple cooked chips 6  
Tomatoes & smoked white balsamic 7  
Purple sprouting broccoli, chardonnay dressing 7  
Pink fir potatoes & mint 8  
BBQ hispi cabbage & miso butter 6  
Green salad & chardonnay dressing 6

Belu Still or Sparkling Water -1.5

Prices include VAT. An optional service charge of 12.5% will be added to your bill.

Allergens? Please ask your server.

## BEEF

*Cooked over charcoal*

Hereford  
Mount Grace farm, North Yorkshire

Porterhouse 1kg 100  
Rib 1kg 95  
T Bone 1kg 90  
Rump 350g 35

Angus Cross  
Stokes Marsh farm, Wiltshire

T Bone 1kg 110  
Porterhouse 1kg 120  
Bone in Sirloin 500g 55

## EXTRAS

Red wine & port sauce 4  
Parsley & garlic butter 4  
Peppercorn sauce 4  
Roasted foie gras 15

