

THE DOUBLE RED DUKE

TIPPLES

Frozen Mezcal Paloma 10 35% abv
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
Beetroot-cured salmon, fennel, radish 15
Burrata, grilled white peach, pistachio 14
Sugar snap, preserved lemon, feta salad sml 10 lrg 14
Bacon rib, honey mustard, burnt apple 16
Rabbit & bacon rillette, peach, sourdough 16

FROM THE EMBERS

Grilled spring onions, pickled Tropea, romesco 12
Woodfired rice, peas, broad beans, labneh 25
Mushroom & spinach pie, pine nuts, red wine jus 28

GRILL

Rotisserie ½ chicken & burnt lemon aioli 25
Creedy Carver duck breast, beetroot, ginger 35
Rump of lamb, confit breast, courgettes 38
Woodfired cod, Vesuvio tomato, capers 35
Ibérico pork loin, chorizo, smoked almonds 40

SIDES

Triple cooked chips 6
Skin-on fries 6
Tomatoes & smoked white balsamic 7
Green beans & confit garlic 7
Cornish earlies, butter & 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
Prime Rib 1kg 95
Rump 350g 35

Angus Cross
Stokes Marsh farm, Wiltshire
T-Bone 1kg 110
Porterhouse 1kg 120
Bone in Sirloin 500g 60

Longhorn
Hurst Farm, Gloucestershire
T-Bone 750g 80
Porterhouse 750g 85
Ribeye 280g 45

EXTRAS

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

