



SNACKS

- FLATBREADS** - Girolles, Garlic & Parsley 7.5 (v) / Burnt Ends & Madeira 7.5
 Wood Fired Aubergine & Miso Dip, Sesame 7 (ve)
 Crispy Dublin Bay Scampi with Lemon Mayonnaise 10
 Wood Roast Sea Scallops with Garlic Crumbs 5ea
 Raw Rock Oysters & Shallot Mignonette 3ea

SMALL PLATES

- Burrata, Golden Raisins & Capers 10.5 (v) Brixham Crab, Rye Brioche & Pickled Kholrabi 9.5
 Apple Glazed Bacon Ribs, Tamarind & Fennel Slaw 9.5 Duck Liver Parfait & Fig Chutney 9.5
 Devilled Kidneys on Toast 8 Prawn Cocktail 9
 Steak Tartare 8.5

SALADS

SMALL 7.5 / LARGE 10
ADD GRILLED ORGANIC CHICKEN 5

- Caesar Salad
 Wood Fired Vegetables, Black Treacle & Seeds (ve)
 Beetroot, Goat's Curd and Black Olive (v)

LARGE PLATES

GRILLED FISH

Spit & BBQ charred

- Seabass Fillet & Green Sauce 15
 Cod, Mash & Langoustine Sauce 20
 Monkfish & Cep Puree 27

GRILLED MEAT

- Steak Cuts on the Blackboard -
 please ask your waiter for details
 Spit Roast Piri Piri Chicken 16

OTHER

- Cow Pie & Mash 14
 Fish & Chips 12
 DRD Burger, Chips 12
 Panisse, Woodfired Squash, Harissa &
 Hazelnuts 14 (ve)

VEGETABLES

- Hand-cut Salt & Vinegar Chips (ve) 4.5
 Braised Carrots (v) 4.5
 Purple Sprouting Broccoli & Vinagrette 5 (ve)
 BBQ Hispi Cabbage & Miso Butter (v) 6
 Spinach - *steamed or creamed* (v) 5
 Butter Lettuce (v) 4.5
 Mashed Potato (v) 4

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

Allergens? - Please ask your server

(V) - Vegetarian (ve) Vegan

SAUCES ALL 2.5
HOLLANDAISE
 Tewkesbury (v) / Bearnaise (v)

OTHER
 Peppercorn / Chef's Kimchi / Green Sauce





THE DOUBLE RED DUKE