



# SNACKS

- FLATBREADS** - Wild Mushrooms, 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 10.5  
 Smoked Beef Tartare, Shallots & Parmesan 8.5      Duck Liver Parfait & Quince Chutney 9.5  
 Montgomery's Cheddar Souffle 9 (v) (Add Langoustine 6)

# SALADS

**SMALL 7.5 / LARGE 10**  
**ADD GRILLED ORGANIC CHICKEN 5**

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

# LARGE PLATES

## GRILLED FISH

*Spit & BBQ charred*

- Cod, Mash & Langoustine Sauce 20  
 Monkfish, Charred Broccoli & Cep 25

## GRILLED MEAT

Steak Cuts on the Blackboard -  
 please ask your waiter for details

- Venison, Red Cabbage & Spiced Quince 23  
 Piri Piri Chicken 16

## OTHER

- Fish & Chips 12  
 DRD Burger, Chips 14  
 Celeriac and Wild Mushroom Pie, Black Truffle, Puntarella 16

# VEGETABLES

- Hand-cut Salt & Vinegar Chips (ve) 4.5  
 Purple Sprouting Broccoli & Vinagrette 5 (ve)  
 BBQ Hispi Cabbage & Miso Butter (v) 6  
 Brussel Sprouts, Bacon & Shallots 6.5  
 Spinach - *steamed or creamed* (v) 5  
 Braised Red Cabbage (ve) 5  
 Mashed Potato (v) 4  
 Carrots (v) 4.5

*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





**THE DOUBLE RED DUKE**