



# THE DOUBLE RED DUKE

## WINTER FEASTING MENU

55 PER PERSON

### TO START

Cured Loch Duart Salmon, Dill & Mustard Sauce, Rye Bread  
Smoked Beef Tartare, Shallots & Parmesan  
Burrata, Pear, Black Truffle & Hazelnuts (v)

### MAIN COURSE

Wood Fired Cod, Crapaudine Beetroot, Black Truffle Mayonnaise  
Merrifield Farm Duck Breast, Red Cabbage, Celeriac Puree  
BBQ King Oyster Mushroom, Farro, Miso &  
Jerusalem Artichokes (vg)

**TO SHARE** - *Triple cooked chips, Purple sprouting broccoli vinaigrette,  
Roasted carrots & tarragon, BBQ hispi cabbage*

### PUDDING

Sticky Toffee Pudding, Vanilla Ice Cream  
Warm Chocolate Cake, Black Treacle Ice Cream  
Apple & Black Berry Salted Oat Crumble, Charcoal Ice Cream

Add a Cheese Course for 12

*Vegan and Vegetarian options are available  
upon request - please ask for details*





# THE DOUBLE RED DUKE

## WINTER FEASTING MENU

80 PER PERSON

### SNACKS

Chargrilled Sourdough and Smoked Whipped Lardo  
Smoked Air-Dried Ham  
Aubergine & Miso Dip

### TO START

Woodfired Scallops  
Burrata, Pear, Black Truffle & Hazelnuts  
Smoked Beef Tartare, Shallots and Parmesan

### MAIN COURSE

Woodfired Chalk Stream Trout, Cucumber, Capers & Almond  
Charcoal Grilled Prime Rib of Beef  
Piri Chicken, Lemon, Thyme & Garlic

**TO SHARE** - *Triple cooked chips, Purple sprouting broccoli vinaigrette,  
Roasted carrots & tarragon, Bbq miso cabbage*

### PUDDING

Sticky Toffee Pudding, Vanilla Ice Cream  
Warm Chocolate Cake, Black Treacle Ice Cream  
Apple & Black Berry Salted Oat Crumble, Charcoal Ice Cream

Add a Cheese Course for 12

*Vegan and vegetarian options are available  
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