



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
Wood Fired Celeriac & Aged Delica Pumpkin Pie (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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