



THE DOUBLE RED DUKE

SPRING MENU

55 PER PERSON

TO START

Smoked Beef Tartare, Shallots & Parmesan
Burrata, Black Iberiko Tomatoes, Basil (v)
Spring Salad, Hazelnut Vinaigrette (ve)

MAIN COURSE

Grilled Sea Bass, Wild Garlic Pesto
Flat Iron Steak, Bearnaise Sauce
Cauliflower Steak, Romesco, Hazelnut (ve)

TO SHARE - *Triple cooked chips, BBQ hispi cabbage, Tomato & Anchovy*

PUDDING

Sticky Toffee Pudding, Vanilla Ice Cream
Warm Chocolate Cake, Black Treacle Ice Cream
Yorkshire Rhubarb Crumble, Pistachio Ice Cream

Add a Cheese Course for 12





THE DOUBLE RED DUKE

SPRING FEASTING MENU

80 PER PERSON

SNACKS

Chargrilled Sourdough, Smoked Whipped Lardo, Farmhouse Butter
Aubergine & Miso Dip (ve)

TO START

Grilled Wye Valley Asparagus, Parmesan
Curried Crab, Pickled Kohlrabi, Rye Brioche
Smoked Beef Tartare, Shallots and Parmesan

MAIN COURSE

Woodfired Turbot, Garlic Butter
Charcoal Grilled Prime Rib of Beef

Triple cooked chips, Bbq miso cabbage, Tomato & Anchovy

PUDDING

Rhubarb Crumble, Pistachio Ice Cream

Add a Cheese Course for 12

