

THE DOUBLE RED DUKE

EVENT MENUS

CREATE YOUR OWN

In advance of you dining with us, you will be sent a copy of our a la carte menu from the events manager.

Please choose for your reduced menu, 3 starters, 3 mains, some sides for your table and 3 puddings and you will then be charged accordingly for what is ordered.

We also have snacks and cheeseboards available to add to your menu.

GROUP SIZES

Groups of 8-12 adults will have a choice on the day from this menu.

Groups of 13-25 adults require a pre-order 2 weeks in advance.

GROUPS OF 25+

Your meal will be served sharing style in the middle of the table, please choose 3 starters, 2 mains and one dessert.

We are happy to discuss the menu in more detail and advise on options.



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SMALL PLATES (OPTIONAL EXTRAS)

Carlingford Rock Oysters & Mignonette	4.5 each
Grilled Sourdough & Smoked Whipped Lardo	5
English Smoked & Air Dried Ham	9
Woodfired Aubergine & Miso Dip, Sesame (ve)	8
Pickled & Fermented Vegetables (ve)	6

SMALL PLATES

Smoked Beef Tartare, Shallots & Parmesan	13
Slow Cooked Bacon, Burnt Apple Purée, Pickled Fennel	15
Duck Liver Parfait, Yorkshire Rhubarb Chutney, Rye Brioche	12
Citrus Cured Loch Duart Salmon, Horseradish, Crisp Bread	16
Delica Pumpkin, Pistachio, Coconut Yoghurt, Harrisa (ve)	9/13
Wye Valley Asparagus, Sheeps' Yoghurt, Pistachio (v)	14

STEAK

1 KG T-Bone (2-3 to share)	85
1 KG Prime Rib (2-3 to share)	90
350gr Rib Eye Steak, Triple Cooked Chips, Bearnaise Sauce	48

Sauces Peppercorn / Bearnaise / Tewksbury Sauce 3 each

LARGE PLATES

Cod, Smoked Veloute, Mussels, Pickled Swede, Monk's Beard	29
Monkfish, Jerusalem Artichoke, Blood Orange Gremolata	35
Woodfired Duck Breast, Douglas Fir Smoked Duck Leg, Kumquat Purée (Serves 1-2)	44
Lamb Shoulder, Turnips, Wild Garlic Salsa Verde, Anchovy	33
Woodfired Chicken Breast, Mushrooms, Parsley & Garlic	27
Potato & Fermented Cabbage Dumplings, Sheep's Yoghurt, Wild Garlic (v)	21
Glazed Celeriac, King Oyster Mushrooms, Hazlenut & Truffle Dressing (ve)	19

SIDES (Serving suggestion, serves 1-2)

Triple Cooked Chips (ve)	5
BBQ Hispi Cabbage & Miso Butter (v)	6
Potato Gratin, Oglesfield	6
Winter Leaves, Anchovy Vinaigrette	5
Glazed Carrots, Wholegrain Mustard, Honey (v)	6

PUDDING

Crème Brûlée	10
Sticky Toffee Pudding & Vanilla Ice Cream	10
Warm Chocolate Cake, Pistachio Ice Cream	12
Forced Yorkshire Rhubarb Pavlova, Blood Orange Curd	10