



SUNDAY LUNCHEON

THE DOUBLE RED DUKE

TIPPLES

Charles Heidsieck Brut Reserve NV, Champagne 19.5

DRD bloody mary 11

Frozen margarita 11

SNACKS

Woodfired aubergine & miso dip, sesame 10

Glastonbury butter, sourdough bread 4.5

Saltpig air dried ham 9

STARTERS

Burrata, blood orange, sourdough crumb 12

Beef Tartare, beef dripping toast, parmesan 15

Crab on rye brioche 17

Spring vegetable salad, sheeps yoghurt, harrissa 10

PUDDING

Toffee apple crumble, pistachio ice cream 10

Crème brûlée 10

Sticky toffee pudding & vanilla ice cream 10

Cheese, biscuits & condiments 5 each

*Doddington, Ossau Iraty, Persille du Beaujolais
Comte' 30-36, Castillon Affine, Sinodun Hill*

Unlimited Belu still or sparkling 1.5

ROASTS

Roast sirloin of beef
& Yorkshire pudding
29

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Grilled free range chicken &
bread sauce
27

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Rotisserie pork collar,
crackling & apple sauce
27

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Woodfired rice, maitake
mushrooms, truffle aioli
25

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Dover Sole, lemon caper
vinaigrette
40

*All served with roast potatoes,
carrots, green beans & cauliflower
cheese*

Prices include VAT. An optional service charge
of 12.5% will be added to your bill.

Allergens? Please ask your server.