

# THE DOUBLE RED DUKE

## TIPPLES

- Closing Season 14  
Damm Lemon, Spain 6.5  
Coates & Seely Brut Reserve NV England 14

## TO START

- Crab, stracciatella, rye brioche 17  
Woodfired aubergine & miso dip, sesame 10  
Beef tartare, beef dripping toast, parmesan 15  
Grilled smoked salmon, celeriac rémoulade, roe 14  
Twice baked cheese soufflé, mustard & chive cream 12  
Delica pumpkin, fregola, kale & harissa sml10 lrg 14  
Charred leeks, goats curd, hazelnuts 12  
Rabbit & bacon rilette, cranberry, sourdough 16

## FROM THE EMBERS

- Woodfired squash rice, delica pumpkin, labneh 25  
Celeriac steak, wild mushrooms, jus 25  
Cassoulet, confit duck leg, red pepper 30

## GRILL

- Rotisserie ½ chicken & burnt lemon aioli 25  
Venison, celeriac purée, pickled red cabbage 32  
Woodfired cod, charcoal velouté, trout roe & chives 35  
Slow cooked pork belly, burnt apple, crackling 30

## SIDES

- Triple cooked chips 6  
Tomatoes & smoked white balsamic 7  
Wood roasted carrots, honey & mustard 6  
Pink fir potatoes & mint 8  
BBQ hispi cabbage & miso butter 6  
Green salad & chardonnay dressing 6

Belu Still or Sparkling Water -1.5

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

Allergens? Please ask your server.



## BEEF

*Cooked over charcoal*

Hereford  
Mount Grace farm, North Yorkshire

- Porterhouse 1kg 100  
Rib 1kg 95  
T Bone 1kg 90  
Rump 350g 35

Angus Cross  
Stokes Marsh farm, Wiltshire

- T Bone 1kg 110  
Porterhouse 1kg 120  
Bone in Sirloin 500g 55

## EXTRAS

- Red wine & port sauce 4  
Parsley & garlic butter 4  
Peppercorn sauce 4  
Roasted foie gras 15

