

DUKES

MODERN **1773** CLASSIC

À LA CARTE MENU

STARTERS

Compression of vegetables, quails egg, curly endive, sauce vierge (V)	£6.75
Seared Local wood pigeon, white onion velouté, crisp shallots, wild mushrooms	£9.95
Potted pork, pea custard, mustard apples, sourdough crisps	£6.50
Scallops, confit duck, apple, crisp leeks, fennel crumb	£12.50
Terrine of chicken and leek, red pepper gel, parmesan crackling, Parma ham	£7.50

MAINS

Pan fried salmon, parmesan gnocchi, baby leeks, lemon purée, thyme velouté	£16.75
Goat's cheese and leek cannelloni, parmesan cream, tomato concasse, sticky walnuts, rocket (V) (N)	£14.50
Pork fillet, belly and Cumbrian ham, sweet potato, confit garlic, samphire, baby swede	£17.95
Rump of lamb, spiced aubergine, pomme dauphine, pickled vegetables	£22.50
Fillet of hake, heritage carrots, spinach, Jerusalem artichoke crisps, tomato and chive sauce	£18.50
A selection of 28 day matured beef, served with a traditional garnish of proper chips, home-dried tomato, field mushroom, Wirral watercress and a choice of sauces: Béarnaise, au poivre or garlic butter £3.50	
8oz Rib eye	£21.00
8oz Sirloin	£19.50
Catch of The Day	MP
Dukes burger: gem lettuce, pickled red onions, tomato, gherkin, dried crispy shallots, seasoned with our own chili pepper, homemade bacon frazzles and ketchup, proper chips	£15.50
Local beer battered haddock, mushy peas, homemade tartar sauce, lemon, proper chips	£14.50

SIDE ORDERS

Marinated Olives • Home baked bread • Proper chips • Creamed cabbage and bacon	£3.50
• Roasted seasonal vegetables • Buttered fine beans • Thyme mashed potatoes • House salad	EACH

DESSERT

Salted caramel and white chocolate fondant, vanilla ice-cream, honeycomb (N)	£8.50
Mille-feuille of poached strawberries, cinnamon cream, champagne jelly, strawberry sorbet	£7.50
Elements of pear and blackberry crumble crème anglaise	£6.95
Chocolate torte, hazelnut mousse, cointreau jelly, hazelnut praline (N)	£7.50
Dukes cheeseboard: selection of regional, artisan cheeses, biscuits, celery, chutney, fruit cake (N)	£9.50

Full allergen information is available upon request from your server.

*Please note an optional service charge of 10% will be added to your bill. Please do not hesitate to ask if you wish for this to be removed. All gratuities are awarded to staff

WINE MENU

WHITE

	G (175ml)	B
Domaine de La Baume Sauvignon Blanc ~ France		£22.95
Pinot Grigio Ponte di Piave ~ Venezia Italy	£5.40	£22.95
Peter & Peter Zeller Riesling Feinherb ~ Mosel, Germany		£22.95
Cvne Monopole Rioja Blanco ~ Spain	£8.20	£34.95
Pecorino La Piuma Terre di Chieti ~ Italy		£22.95
Chablis, J Moreau et Fils ~ Burgundy, France		£39.95
Plate 95 Sauvignon Blanc ~ Valle Central, Chile	£4.70	£19.95
Las Ondas Viognier Reserva ~ Valle Central, Chile		£21.95
Cloud Island Sauvignon Blanc ~ New Zealand	£5.80	£24.95
Las Cazas Medium Dry Chenin Blanc ~ Argentina		£21.95
Tyrrell's Old Winery Semillon ~ Australia		£25.95
Yalumba Eden Valley Roussanne ~ Australia		£39.95

ROSE

	G (175ml)	B
Domaine des Martyrs Côtes de Provence Rosé ~ France		£25.95
Ponte Pinot Grigio Rosato ~ Italy	£4.75	£19.95

RED

	G (175ml)	B
Castillo de Piedra Tempranillo DO La Mancha ~ Spain	£5.10	£21.95
Côtes du Rhône Cuvée St Laurent ~ France		£25.95
Marqués de Cáceres Gran Reserva ~ Rioja, Spain		£39.95
Château Jacques Noir St Emilion ~ Bordeaux, France		£59.95
Las Ondas Pinot Noir Reserva ~ Valle Central, Chile	£5.40	£22.95
Caliterra Carmenère Reserva ~ Chile		£22.95
Andean Vineyards Malbec ~ Argentina	£5.60	£23.95
Lazy Bones Shiraz Cabernet Sauvignon ~ Australia		£29.95
Chateau Massaya Classic Red ~ Lebanon		£29.95
Hahn Estate Cabernet Sauvignon ~ California		£29.95

CHAMPAGNE & SPARKLING

	G (125ml)	B
Bollinger Special Cuvée NV ~ Ay, France		£74.95
Champagne, H Lanvin Brut ~ France	£8.95	£49.95
Prosecco Viticoltori Ponte ~ Treviso, Italy	£6.95	£24.95
Aimery Crémant de Limoux Brut NV ~ France		£32.95

DESSERT WINES

	G (75ml)	B
Muscat Beauges de Venise ~ France	£4.95	£24.95
Don Guido 20 YO Pedro Ximénez Williams & Humbert ~ Spain	£6.45	£49.95