

DUKE ON THE GREEN

SUNDAY MENU

SMALL PLATES

Dorset crab, pickled pear, lemon confit and fennel	£8
Potted beef cheeks, London Stout jelly, horseradish cream and mini Yorkies	£7
Ham hock, parsley and bean soup	£5.5
Pheasant supreme, wild mushroom compote, rosemary focaccia and redcurrant glaze	£8.5
Duck pastrami with chicory and blood orange jelly	£8
Baby broad bean, celery hearts and apple salad with Lancashire cheese (v)	£6.5

ROASTS

21 day aged Black Angus roast rump of beef £16

Twice cooked crispy Dingley Dell pork belly £16

Roast garlic, thyme & lemon corn fed chicken £14.5

Roast leg of salt marsh Lamb £16

All roasts come with the following sides ~goose fat roasties, honey glazed parsnips and carrots, buttered kale, braised red cabbage, double egg Yorkies and gravy

PLATES

Braised beef cheek and bone marrow pie with buttered seasonal vegetables	£12.5
Young's Ale battered haddock served with minted pea purée, thick cut chips and tartare sauce	£12.5
Prime British beef burger, loaded with cheese, ale onions and pickles, served with skinny fries	£13
Traditional sausage with creamy mash, crispy onions and onion gravy	£12.5
Poached rainbow trout, quinoa, lentils, cucumber and avocado	£12
Pea, peach and English goat's cheese salad (v)	£11

(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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WHITE WINE

Dry, fresh and zesty

	175ml	250ml	750ml Bottle
Ugni Blanc/Colombard Old Vines, Le Sanglier, France 2014	5.05	6.70	18.45
Pinot Grigio Villa Borghetti, Italy 2014	5.60	7.30	20.60
White Rioja Bodegas, El Coto, Spain 2014	5.75	7.55	21.25
Sauvignon Blanc Terra Mater Vineyard Reserve, Chile 2014	5.85	8.00	22.70
Picpoul de Pinet ★ Cuvée Bascou, Côtes de Thongue, France 2014	6.60	8.95	25.45
Sauvignon Blanc ★ Mission Estate, Marlborough, New Zealand 2014	7.15	9.85	28.50

Aromatic & exotic

Riesling Mission Estate, Hawke's Bay, New Zealand 2013	7.05	9.65	27.95
Albariño Bodegas La Val, Rias Baixas, Spain 2013			29.00
Pouilly-Fumé Sauvignon Blanc Les Moulins à Vent, Loire Valley, France 2012			30.05
Chablis Jean-Marc Brocard, Burgundy, France 2013	7.85	10.75	31.10

Fuller flavoured & rounded

Unoaked Chardonnay Crystal Brook, South Australia 2014	6.15	8.35	23.75
Chardonnay Alta Vista Premium, Argentina 2013	7.05	9.65	27.45
Marsanne All Saints Estate, Rutherglen, Australia 2012	7.15	9.85	28.50

ROSÉ WINE

Rioja Rosado Bodegas El Coto, Spain 2014	5.65	7.50	20.70
Organic Rosé Terra Sana, François Lurton, France 2014	6.45	8.75	24.80
Côtes de Provence Rosé Coteaux Marins, St Tropez, France 2014	6.55	8.90	25.35

CHAMPAGNE & PROSECCO

	125ml	750ml Bottle
Prosecco Brut NV, Cuvée Revino, Italy	5.85	27.95
Raboso Rosato Brut NV, Donna Trevigiana, Prosecco, Italy	5.85	27.95
Cockburn & Campbell Champagne Brut NV, France	9.05	42.65
Louis Barthelemy Rosé Rubis Brut NV, France		46.85
Laurent Perrier Brut NV, France		55.25
Veuve Clicquot Brut NV, France		65.75

RED WINE

Lighter, juicy & supple

	175ml	250ml	750ml Bottle
Carignan Old Vines, Le Sanglier, France 2014	5.05	6.70	18.45
Pinot Noir Domaine Le Grange Le Haut, France 2013	6.15	8.35	23.75
Rioja Crianza ★ Bodegas El Coto, Spain 2011	6.60	8.65	24.40
Beaujolais Villages Vieilles Vignes, Château de Châtelard, France 2013			24.80

Medium bodied

Valpolicella Ripasso Villa Borghetti, Italy 2013			30.60
Merlot/Cabernet Domaine Condamine L'Evêque, France 2013	5.60	7.30	20.60
Zinfandel Shiraz Terra Mater Reserve, Chile 2012	5.85	8.00	22.70
Rioja Reserva Coto de Imaz, Rioja, Spain 2008			30.05
Pinot Noir Reserve Mission Estate, Central Otago, New Zealand 2012			31.10

Robust, powerful & spicy

Shiraz ★ You, Me & the Gatepost, Western Australia 2012	6.70	9.10	25.85
Malbec Alta Vista Premium, Mendoza, Argentina 2012	6.65	9.10	26.40
Durif All Saints Estate, Rutherglen, Australia 2012	7.15	9.85	28.50
Merlot Highwood Estate, McLaren Vale, Australia 2012	7.30	10.00	29.00
Grande Reserve Malbec Alta Vista, Mendoza, Argentina 2011			37.40

DESSERT WINE & PORT

	125ml	375ml Bottle
Muscat de Beaumes de Venise Domaine de Coyeux Rhône Valley, France 2007	8.30	23.25
Rutherglen Muscat All Saints,, Victoria, Australia NV	8.55	23.75
Botrytis Semillon Buller, Victoria, Australia 2013	9.05	25.35
Tawny Port Warre Otima, 10 year old Tawny	100ml	500ml Bottle
	6.70	31.10

★ One of our favourites. We also have 125ml glasses of wine available – please ask. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. 125ml glasses of wine available on request. Vintages are subject to availability. All prices are inclusive of V.A.T.