

PUB MENU

STARTERS

Beetroot Cured Salmon, Beetroot Slaw, Horseradish Cream, Treacle Soda Bread (gf*)

Seasonal Soup of the Day, Docker Sourdough (ve/gf*)

Homemade Chicken Liver Parfait, Pedro Ximenez Jelly, Toasted Brioche (gf*)

Curried Carrot Salad, Whipped Carrot, Feta, Pickled Shallots, Crispy Onions, Carrot Chips (ve*)

Cajun Buffalo Chicken Wings, Frank's Buffalo Sauce & Soured Cream or Blue Cheese Dressing

The Duke's Signature Chorizo Scotch Egg, Chimichurri Mayo, Rocket, Ashmore

MAINS

Roasted Onion Squash, Pickled Squash Salad, Kale, Poached Egg, Hollandaise (ve*/gf)

The Duke's Fish Pie, Halibut, Salmon, Smoked Haddock, Scallops, Mash, Tenderstem Brocolli (gf)

Roast Orchard Farm Pork Belly, Chorizo & Walmestone Growers Ratatouille (gf)

Local Venison Kofta & Citrus Chicken Skewers (gf*)

Flatbread, Tzatziki, Sriracha, Rocket, Sweet & Sour Pickled Red Onion & Fries

PUB CLASSICS

Pappardelle Pasta, Slow Cooked Beef Cheeks Ragu, Aged Parmesan, Crispy Basil

Beer Battered Local Fish & Chips, Tartare Sauce, Minted Peas, Charred Lemon (gf)

28 Day Dry Aged 10oz Rib Eye Steak, Chips, Beer Battered Onion Rings,

Peppercorn, Watercress (£13 Supplement) (gf)

Red Onion & Cauliflower Pakora Burger, Red Pepper Hummus, Mango Chutney, French Fries (ve)

Cheeseburger, Double Aged Patty, Brioche Bun, Tomato & Pickle Relish, Iceberg, Skin on Fries (gf*)

SIDES - £4.75 EACH

All sides are vegetarian and gluten free and can be made vegan

Buttered New Potatoes Seasonal Greens

Fries or Chips Corn on the Cob with Lime & Chilli Butter

Mixed Leaf Salad Battered Onion Rings

Minted Peas

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FIND US ONLINE

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING.
ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ITEMS MARKED WITH AN ASTERISK CAN BE ADAPTED FOR THE RELEVANT DIETARY NEEDS.

ALL PRICES INCLUDE VAT. PLEASE NOTE, A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO YOUR FINAL BILL.

PUDDINGS

Bramley Apple Crumble Pie, Custard or Taywell's Vanilla Ice Cream (ve)

Lemon Meringue Posset, Hugh Lowe Farm Blackberries

Victoria Plum Tart Tatin, Taywell's Cinnamon Ice Cream

Bitter Chocolate Pot, Blood Orange Sorbet, Honeycomb (gf*)

Pain au Chocolat Bread & Butter Pudding, Duke William Malt Ice Cream

Three Scoops of Taywell's Ice Creams or Sorbets (ve*/gf*)

