

Thin White Duke

SOIREE MENU

STARTERS



Please note 4.45pm
is 6 in O'clock



BLACK PUDDING BITES

with wholegrain mustard creamy
mash & apple sauce £5.95

CUMBERLAND SAUSAGE BITES

with creamy mash & cumberland sauce £5.95

FRIED HALLOUMI (V)

with the duke's relish dip £5.25

SOUTHERN FRIED CHICKEN

with a cajun bbq dip £5.50

CRISPY SHREDDED BEEF

with a sweet sesame dip £5.50



MAINS



THE DUKE BURGER

100% handmade beef burger topped with goats cheese, leaf, red onion
marmalade & garlic mayo served with hand cut chips £10.95

PAN ROAST SALMON FILLET (GFO)

with pancetta & savoy, carrot & lemon puree,
horseradish mash & a dill cream sauce £14.95

FLAT IRON STEAK (GFO)

with sauté mushrooms, roast tomatoes, hand cut chips & salad £10.95

STEAK SAUCES: blue cheese (GF), diane or peppercorn £2.95 each

PAN SEARED LAMB RUMP (GFO)

with honey roasted carrots, saute greens, spiced pickled beetroot
& rosemary & redcurrant gravy £14.95

BATTERED HALLOUMI CHIP SHOP STYLE (V)

with hand cut chips & minted mushy peas £9.50

THAI GREEN VEG CURRY (V)(GFO)(VEGAN)

with coconut & jasmine rice £10.95



DESSERTS



STICKY TOFFEE PUDDING (V)(GFO)

with ice cream & butterscotch sauce £5.95

CHOCOLATE BROWNIE (V)

with salted caramel ice cream
(contains nuts) £5.95

ROASTED PINEAPPLE (V)(GFO)(VEGAN)

with pomegranate sorbet
& gingernut crumb £5.95

CARAMAC MOUSSE (V)(GFO)

with coffee ice cream
& malted milk biscuit £5.95

(V) : vegetarian dishes

(GFO) : gluten free options available
please advise your server of any
food allergies & dietary requirements

all of our dishes are cooked to order using fresh ingredients
please appreciate cooking time
dishes may contain traces of nuts
fish & chicken dishes may contain bones

