

Thin White Duke

SOIREE MENU

STARTERS

BROCCOLI PAKORA (V)
with coriander & lime mayo
& mango chutney £4.95

SALT & PEPPER HADDOCK
with sriracha mayo £5.95

FRIED HALLOUMI (V)
with the duke's relish dip £5.95

SOUTHERN FRIED CHICKEN
with a cajun bbq dip £5.95

CRISPY SHREDDED BEEF
with a sweet sesame dip £5.95

MAINS

THE DUKE BURGER

100% handmade beef burger topped with goats cheese, leaf, red onion marmalade & garlic mayo served with hand cut chips £11.50
with bacon + £1.50

SEA BASS CAESAR (GFO)

pan fried sea bass, crispy bacon, romaine lettuce, olives, avocado, croutons & caesar dressing £12.95

FLAT IRON STEAK (GFO)

with sauté mushrooms, roast tomatoes, hand cut chips & salad £11.50
STEAK SAUCES: blue cheese (GF), diane or peppercorn £2.95 each

MORROCAN LAMB RUMP

with date & apricot couscous, spiced lamb samosa, hummus & a coriander yoghurt £14.95

BATTERED HALLOUMI CHIP SHOP STYLE (V)

with hand cut chips & minted mushy peas £9.95

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

with coconut & jasmine rice £10.95
with chicken + £4.00

DESSERTS

SALTED CARAMEL CRONUTS (V)

a croissant-doughnut pastry invented by New York pastry chef Dominique Ansel served with dark chocolate ice cream £5.95

STICKY TOFFEE PUDDING (V)(GFO)

with ice cream & butterscotch sauce £5.95

THE DUKES CAFE CREME (GFO)

espresso mousse, cigar ice cream & brandy snap biscuit £5.95

STRAWBERRY ETON MESS (V)(GFO)

with raspberry cranachan ice cream £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