

The Duke's Head

{SAMPLE A LA CARTE MENU}

Nocellara del Belice olives £3.5 (V)*

Black treacle bread & homemade butter £4.5 (V)

Whipped cod's roe & chicory £4

Old Spot pork rilette, pickles, toast £4**

Jerusalem artichoke soup, wild mushroom, kalettes, parmesan £6.5 (V)**

Home-cured Old Spot ham, pickled mustard seeds, mustard mayo £7*

Shell on wild prawns, roasted garlic butter, lobster Marie rose £8*

Old Spot pork chop OR t-bone, apple ketchup, cime di rapa £see board*

Fillet of Skrei cod, savoy cabbage, pancetta, wild mushrooms £17*

Old Spot pork collar, squash purée, purple sprouting broccoli £16*

Herb-roast celeriac, savoy cabbage, greens, mushroom purée £13 (V)*

All served with confit potatoes

The Duke's Burger, cheddar, home-cured bacon, pickles, 'slaw', chips £13**

Beer battered North Sea cod, chips, mushy peas £13**

Spiced butterbean & spinach burger, pickles, 'slaw', chips £13 (V)

For the table...

Whole roast Goosnargh duck for two, tartiflette, braised peas & little gem £38*

Red Poll côte de boeuf to share, café de Paris butter, chips, charred onions, radicchio & parmesan salad £see board*

Slow-roast pig's head for two, apple ketchup, tartiflette, roast savoy cabbage £28*

Please be aware these dishes may take upwards of 30 minutes to cook