

DUKE OF CLARENCE



Trio of Mini Sausage Rolls 7
Burnt Apple Sauce

Sicilian Olives 4.5 vg gf Fine Herbs

Padron Peppers 6 vg gf Smoked Sea Salt

House Baked Focaccia 7.5 vg Lemon & Rosemary Oil, Balsamic & Olive Oil Pigs in Blanket 8 Honey & Rosemary

Ham Hock Scotch Egg 9.5 Celeriac Remoulade, Wild Rocket & Apple Puree

SHARING BOARDS -

Ploughman's Board 30

Ham Hock Scotch Egg, Duck Liver Pate, Pigs in Blanket, Mini Sausage Rolls, House Bread, Cherry Compote, Burnt Apple Sauce & Aioli

Fish Board 35

Salt & Pepper Squid, Devilled Whitebait, Crayfish Pot, Hake Fritters, House Bread, Chili Sauce, Smoked Garlic Aioli

Starters

Golden Beetroot Salad, Goats Cheese, Pine Nuts 8.5/15.5 v gf

Crayfish Pot, Marinated Crayfish, Tarragon Aioli & Crostini 10

Duck Liver Pate, Cherry Compote, Sourdough Crostini 9.5

Manchego Cheese Croquette, Tomato Jam 9.5 v

Salt & Pepper Squid, Confit Chilli Hot Sauce 10

Seafood Chowder, Fish Broth, Clams, Mussels & Hake, Focaccia, Seaweed Butter 11

Mains

Pan Roasted Duck Breast, Confit Duck Leg, Fondant Potato, Swiss Chard & Cherry Jus 23

Seared Stone Bass, Coriander Lime Rice, Coconut & Lemongrass, Beurre Blanc, Sesame Picked Cucumber 22

Chef Josh's Pork & Sage Sausages, Homemade Sausages, Creamy Mash Potato, Crispy Leeks & Gravy 18

Leek & Swiss Cheese Wellington, Truffled Mash, Greens, Wild Mushroom Bisque 19 v

Wagyu Burger, Lettuce, Tomato, Aioli & Skinny Fries18

add Cheddar Cheese 2 / Bacon 2

Vegan Burger, Brioche Bun, Vegan Burger Sauce, Pickles, Onion Rings, Fries 17 vg

Cornish Fish & Chips, Mushy Peas & Tartar Sauce 18

Braised Beef Short Ribs, Crispy Polenta, Shallot, Wild Mushroom & Jus 21

10oz Bavette Steak & Frites, Butter Basted Bavette, Skinny Fries & Bearnaise Sauce 24

Mixed Leaf 5 vg gf | Green Beans & Pickled Shallots 5 v gf | Tomato & Onion Salad 5 vg gf Onion Rings 5 vg | Skinny Fries 5 vg | Hand Cut Chips 5 vg | Truffle & Parmesan Chips 8 v

Sides