

GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

STARTERS

CHICKEN PATE / Caramelised red onion chutney, gluten free bread 8.00
TIGER TIGER CHICKEN WINGS / Buffalo hot sauce, ranch dressing, crispy onions, celery 7.50
GAMBAS PIL PIL / King prawns, chilli & garlic oil, gluten free bread 9.50
CHICKEN PEANUT SATAY / Satay sauce, pickled cabbage, crispy onion 8.50

MAINS

FILLET OF BEEF STROGANOFF / Sour cream, paprika, crispy potatoes, green beans 19.50
COCONUT CHILLI CHICKEN / Sweet chilli & coconut cream, fragrant rice, boc choi, prawn cracker 16.50
GRILLED FILLET OF CITRUS SEA BASS / Greens, crispy potatoes, white wine citrus sauce 16.50
CHICKEN SATAY BUDDHA BOWL / Dill pickle, home smoked tomato relish, baby gem & house green salad 15.00
SCOTCH FLAT IRON 10OZ / Slow-roasted tomato, mushrooms, peppercorn sauce, fries 19.50

SIDES

SEA SALT CHIPS (VE)
CHILLI & PARMESAN FRIES (VE)
DIRTY FRIES (V) / Pico de gallo, avocado salsa, jalapeño crema, sriracha
STREET CORN (V) / Sour cream, Cajun spice
FRAGRANT RICE (VE)
GREEN SLAW (VE)
GREEN BEANS & PARMESAN (V)

ALL 4.00

DESSERTS

TRADITIONAL ITALIAN ICE CREAM (V)
Choose two: Vanilla, chocolate or strawberry ripple
Add sauce: Strawberry, chocolate or butterscotch 7.00
TRUFFLE BROWNIE TORTE (VE) / Vegan vanilla ice cream, chocolate sauce 8.00
THE CLASSIC STICKY TOFFEE PUDDING (V) / Butterscotch sauce, vanilla ice cream 8.00

ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

(V) VEGETARIAN (VE) ASK FOR VEGAN

We apply a discretionary optional 8% service charge to the bill for parties of 10 or more.
100% of all service charge goes to our staff.



THE DUKE



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