

THE OPENING ACT

MINIS • SMALL • SANDWICHES

Olives 5 • Smoked almonds 5

MINI STARTERS

all 4 for 30

Ham hock bon-bons, grain mustard mayo 8

Tempura tiger prawns, aioli 11

Bang bang cauliflower, sweet chilli sauce 7

Jalapeño mac 'n' cheese 9

— SMALL PLATES —

Soup of the day,
warm cheese scone or soda bread 8

Wild mushrooms on toast, Madeira cream, toasted
focaccia, dressed wild rocket 10

Goat cheese & local onion tart, reduced balsamic,
freshly dressed rocket salad 9 | *with fries* 14

Prawn cocktail, citrus crushed avocado, gem lettuce,
spiced Marie Rose sauce 14

Ham & pork terrine, piccalilli, granary toast 10

Caesar salad 11

grilled chicken breast +6 • Maldon smoked salmon +7
grilled halloumi +6

— SANDWICHES —

add house thick-cut chips ^{or} bowl of soup +3

‘Fish finger’ sandwich 14
Marlborough fish goujons, tartare sauce

‘Steak sandwich’ 16

The Duke’s coronation chicken 9

Maldon smoked salmon, fresh lemon 10

Avocado, pickled red cabbage, sliced
free-range egg 8.75

CENTRE STAGE

MEAT • POULTRY • GAME

Steak frites, 30-day aged Black Angus sirloin served
medium, cherry tomatoes, French fries, peppercorn sauce
18.50 | 29

The Duke’s Shepherd’s Pie, slow-cooked lamb, rich
fresh minted sauce, mashed potato & fresh seasonal
vegetables 23

Ham, egg + chips, slow-cooked honey & mustard
glazed ham hock, fried free-range egg, thick-cut house
chips, spiced pineapple ketchup 22

Venison sausage, mash + onion gravy,
smooth mashed potatoes, caramelised red onions, reduced
red wine & stock, buttered winter greens 21

TO SHARE *or not to share!*

Half ^{or} whole spicy Spatchcock chicken, French
fries 18 | 30

VEGAN • VEGETARIAN • FISH

Braised bello stack
Portobello mushroom, tomato salsa, salad, brioche bun,
house thick-cut chips 18.50

Local vegetable hotpot, potatoes, carrots, onions,
thyme & root vegetables 20

Fish + chips - Tiny Town beer-battered haddock,
house thick-cut chips, peas mushy or garden,
homemade tartare sauce 15 | 19



GUEST APPEARANCES

Catch our specials from local
farmers and fishermen alike!



SIDES - all 5.50 each

Chilli & ginger buttered tender-stem broccoli •
Cauliflower cheese • French fries • House thick-cut chips
• Buttered winter greens • Winter leaf salad

THE FINALE

FRUIT • DAIRY • VEGAN

Warm spiced plums, vanilla mousse, meringue,
burnt white chocolate 8

Crumble of the day, vanilla custard 8

Chocolate mousse 8

Ice cream & sorbets
3 scoops 8 / 2 scoops 5.90 / 1 scoop 3

MINI DESSERTS

all 3 for 14

Mince pie, spiced brandy butter 6

Tiramisù, chocolate glaze 6

Lemon bavaois, lemon jelly 6
add a scoop ice cream +3

— COFFEE —

Espresso 2.90 Macchiato 3.10

Latte 3.40 Cappuccino 3.40

Mocha 4.90 Flat white 3.40

Americano 3.20 Caffè freddo 4.20

♦ *all available decaffeinated* ♦

Strong +1.50 Oat, Soya +1.

Add a syrup +1
vanilla, caramel or hazelnut



Please ask for our allergen menu or scan the
QR code. We cannot guarantee dishes are
allergen-free, so please inform us of any
allergies or intolerances before you order.

Lunch

