



**DON'T TELL
THE DUKE**
BAR & GRILL

How to order

We have two ways in which you can order with us, so sit back and enjoy your time with us your way!

Traditional- Order one dish as a starter & then one or two dishes as your main.

Waves- We recommend 3 savoury & one sweet dish per person. Your meal will be staggered in three stages so you can enjoy your time with us over a relaxed period.

Served from:
Tuesday-Friday 12pm-9pm
Saturday & Sunday 12pm-9.30pm

Due to the processes within our kitchen environment our dishes may contain trace amounts of nuts and/or gluten.

SHARING

- £
- 1.50 - Chilli pani puri. A mini deep fried crepe stuffed with chilli cheese
 - 2.50 - Two chicken chilli lolly pops spiced with coriander cassia & nutmeg
 - 4.00 - Slider- Halloumi (v), beef, or plant protein (ve) chilli & chipotle ketchup
 - 4.25 - Two east coast crab & ginger spiced beignet
 - 6.95 - Dry rub baby back ribs, Bourbon, chilli, leeks & toasted sesame oil
 - 7.00 - Wild boar sausage & haggis scotch egg, whiskey & tomato chutney
 - 7.95 - Chargrilled sweet potato, mint chilli & wild garlic
 - 8.00 - Tenderstem broccoli, picked red cabbage & roast hazlenuts (ve)
 - 8.10 - Courgette ribbons, pesto & crushed almonds (v)
 - 8.25- Peppered chicken thigh, quinoa & watercress salad & orange dressing
 - 8.95 - Tempura banana blossom, tenderstem broccoli & chilli jam (ve)
 - 9.00 - Shetland mussel, palourde clam & chorizo broth
 - 10.00 - Pork ribeye & crushed new potatoes, mint, chilli & garlic
 - 11.00 - Wasabi steak tartare & charred watermelon
 - 13 .00 - Korean beef bulgogi, soy, toasted sesame & ginger marinade
 - 13.50 - Grilled cajun seabass, charred sweetcorn, samphire, sweet basil & marinated tomatoes
 - 15.00 - 4oz fanned fillet steak, crushed grilled garlic & chilli rub

Dukes board for two

- £
- 65.00 - 8oz fillet, garlic pork ribeye, two tempura soft shell crab, grilled prawns & yuzu salad, tenderstem broccoli & pickled cabbage, mint infused crushed potato, truffle & parmesan fries, & peppercorn sauce

Pudds

- £
- 7.00 - White chocolate & blueberry tart, Madagascan vanilla ice cream
 - 7.50 - Double chocolate mousse, gf brownie & caramel mess
 - 8.00 - Lemon citrus yogurt, raspberry, sorrel sorbet & mini meringue
 - 9.00 - Fresh giant vegan chocolate chip cookie sandwich
 - 10.00 - Artisan cheese platter-Oat crackers, grapes, celery, lush butter & homemade tomato chutney. This week's cheeses are: wensleydale reserve, cropwell bishop Cornish brie & and a mild Shropshire blue

STEAKS

Focusing on British heritage breeds, we can offer not only great tasting beef but also suppliers who hold animal welfare in high regard.

- £
- 17.00 - Korean beef bulgogi burger, applewood cheese, beef tomato & skin on fries
 - 15.00 - 14oz Pork tomahawk steak & tomato chimichurri
 - 17.00 - 8oz Rump
 - 24.00 - 8oz Fillet
 - 26.00 - 10oz Sirloin
 - 26.00 - 10oz Ribeye
 - 55.00 - 20oz Chateaubriand
 - Native lobster- Check out our board for more info

Monday Night Quiz 730pm

Book in to join our free weekly speed quiz for a chance to wine and dine with a £100 tab for first place

SAUCES & SIDES

- £
- 3.00 - Peppercorn Sauce
 - 3.00 - Blue cheese and brandy sauce
 - 4.00 - Truffle and chive sauce
 - 3.00 - Skin on fries
 - 5.00 - Creamed leeks & parmesan
 - 5.00 - Triple cooked fat chips
 - 5.00- Truffle, chive & parmesan fries
 - 5.00 - Wakame seaweed & edamame salad (ve)
 - 5.00- Pickled onion rings & katsu smoked mayo
 - 5.00 - Beef fat and chilli chips
 - 7.00 - Three tempura prawns

Fancy a Drink On Us?

Check in with a picture on Facebook or insta, show your server and we'll send over a free frozen drink on us after your meal....Nice x

SUNDAY LUNCH

Served with Yorkshire pudding, seasonal vegetables, mustard mash & lush gravy

- £ **A choice of:**
- 14.00- 5oz roast Galloway sirloin beef, Nidderdale pork ribeye or roast chicken
 - 13.00- Deep fried banana blossom (v)

LAZY SUNDAY BOARD FOR 2

40.00- Roast Sirloin of Yorkshire Galloway beef, Nidderdale pork ribeye, chicken breast, black pudding, roast potatoes, & local sausages. Served with cauliflower, goose fat crispy, creamy mashed potato, salt baked beetroot, sweet potato, creamed leeks & blue cheese, lush onion gravy & Yorkshire puddings

