

# DUKES

LONDON

## • DRAWING ROOM •

### ALL DAY DINING MENU

#### SOUPS

##### Roasted Vine Tomato and Sweet Pepper £10

Oregano and parmesan cottage cheese



##### Chilled Courgette and Basil £10

Garlic and herb croutons



#### SALADS

##### Caesar £18

Crisp gem lettuce, anchovies, soft egg and Parmesan shavings



##### Quinoa £16

Organic carrot, spinach, feta and toasted pine nuts



##### Heritage Tomato £16

Burrata, red basil, black olive balsamic dressing



All salads can be served with addition of:  
Grilled Chicken Breast £8



Garlic and Parsley Tiger Prawns £9



#### SANDWICHES

##### Club Sandwich £17.5

Dry cured streaky bacon, tomato, egg, lettuce, mayonnaise, chicken



##### Vegetarian Club Sandwich £16

Crushed avocado, tomato, lettuce, egg, mayonnaise



##### 'DUKES' Burger £22

Gem lettuce, mayonnaise, dill pickle, Montgomery cheddar, French fries



##### Goats Cheese and Suffolk Chorizo 'Toastie' £17

Spiced pear chutney, rocket salad



#### MAINS

##### 220G Dry Aged Fillet Steak £49

Peppercorn or Béarnaise sauce, French fries



##### 250G Grass Fed Rib Eye Steak £38

Peppercorn or Béarnaise sauce, French fries



##### Chicken Tikka £18

Basmati rice, cucumber yoghurt, poppadums'



##### Smoked Haddock and Parsley Fishcake £16.5

Poached egg, Béarnaise sauce, tender stem broccoli



##### Beetroot and Goats Cheese Filled Gnocchi £20

Walnut Pesto



##### H Forman's London Cured Smoked Salmon Plate £15

Toasted sour dough, caper berries, free range egg



#### SIDES

 ROCKET PARMESAN SALAD (24 HOUR) £5

 SAUTÉ POTATOES, CRISPY BACON AND SHALLOTS, BLUE CHEESE £6

 BUTTERED RAINBOW CARROTS, ORANGE BLOSSOM HONEY £5

STEAMED GREEN VEGETABLES £5

TRIPLE COOKED CHIPS £6

FRENCH FRIES £5

#### DESSERTS

##### Sticky Toffee Pudding £7

Butterscotch sauce, vanilla ice cream



##### 100G Jude's Ice Cream or Sorbet Cup £6.5

Flavours upon request



##### Dark Chocolate Torte £7.5

Berry compote, chocolate ice cream



##### Lemon Pie Parfait £7

Sweet pastry, lemon parfait, lemon curd, meringue



##### Selection of British Artisan Cheeses £16

Fig relish, oat cakes



The price is inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

# DRINKS MENU

## SPARKLING WINE

		15cl	75cl
NV	Pommery Brut Royal Champagne <i>Champagne, France</i>	18.5	95
NV	Pommery Brut Rosé Champagne <i>Champagne, France</i>	26	120
NV	Bollinger Cuvée Champagne <i>Champagne, France</i>		110
NV	Louis Roederer Champagne <i>Champagne, France</i>		
NV	Le Dolci Colline Prosecco <i>Piedmont, Italy</i>	10	60
2017	Roebuck Cuvée English Sparkling Wine <i>England, UK</i>		95
2017	Roebuck Rosé de Noirs English Sparkling Wine <i>England, UK</i>		95
2019	Gusbourne Bru English Sparkling Wine <i>England, UK</i>	17.5	95
2018	Gusbourne Rosé English Sparkling Wine <i>England, UK</i>	17.5	95
2018	Gusbourne Blanc de Blancs <i>England, UK</i>		105

## WHITE WINE

		17.5cl	75cl
2022	Paul Mas Valmont Blanc Pays <i>Languedoc, France</i>	29	
2021	Sepp Moser Gruner Veltliner <i>Kremstal, Austria</i>		36
2022	La Battistina Gavi <i>Piemonte, Italy</i>	10	39
2021	Naia Verdejo <i>Rueda, Spain</i>	10	39
2019	Cave de Turckheim Riesling <i>Alsace, France</i>		42
2022	Esk Valley Sauvignon Blanc <i>Marlborough, NZ</i>	14	55
2022	Alto Adige Pinot Grigio <i>Trentino, Italy</i>		64
2021	Waterkloof Circle of Life <i>Stellenbosch, SA</i>		65
2020	Gusbourne Chardonnay <i>England, UK</i>		72
2021	Vau-Ligneau Chablis 1er Cru <i>Burgundy, France</i>	16	75

## RED WINE

		17.5cl	75cl
2020	Mezzogiorno Nero D'Avola <i>Sicily, Italy</i>		30
2020	Boutinot 'Les Coteaux' <i>Rhône, France</i>		34
2020	Pascual Toso Malbec Mendoza, <i>Argentina</i>	12	35
2021	Tabali Gran Reserva Merlot <i>Limari Valley, Chile</i>		42
2021	Sileni Cellar Pinot Noir <i>Hawkes Bay, NZ</i>	14	48
2016	Vega del Rayo Tempranillo <i>Rioja, Spain</i>		60
2019	San Felice Il Grigio Chianti Classico <i>Tuscany, Italy</i>	15	60
2020	Gusbourne Pinot Noir <i>England, UK</i>		72
2020	D. Chante Cigale Chateaufeuf du Pape <i>Rhone, France</i>	17	80
2019	Ettore Germano Barolo <i>Piemonte, Italy</i>		85

## ROSÉ WINE

		17.5cl	75cl
2022	Cape Coral Mourvedre <i>Western Cape, SA</i>	9	36
2020	Château La Gordonne <i>Côtes de Provence, France</i>		52
2022	Gusbourne English Rosé <i>England, UK</i>	16	60

## HALF BOTTLE

		37.5cl
2018	D. La Haute Févrie Melon de Bourgogne <i>Muscadet, France</i>	26
2019	Ontañon Rioja Crianza <i>Rioja, Spain</i>	26
2022	D. Michel Girard Sancerre <i>Sancerre, France</i>	35
2018	Caparzo Brunello di Montalcino <i>Tuscany, Italy</i>	37

## BEERS AND SOFT DRINKS

Meantime Pale Ale	8.5	<b>Ty Nant Water</b> Still/Sparkling	6.0
Meantime London Lager	8.5	Still / Sparkling Water	7.0
Peroni	8.5	Coke	5.5
Aspall Cyder	6.5	Diet Coke	5.5
Na Biretta Chiara	8.5	Lemonade	5.5
Na Biretta Rossa	8.5	Tonic Water	5.5
Na Biretta La Zia Ale	8.5	Tonic Slimline Water	5.5
Forest Road English	8.5	Soda Water	5.5
Forest Road Work IPA	8.5	Ginger Ale	5.5
Forest Road SESH IPA	8.5	Ginger Beer	5.5

## COFFEE

Espresso	3.5	Iced Latte	5.5
Macchiato	3.5	Caffe Mocha	5.5
Cappuccino	5.5	Flat White	5.5
Caffe Latte	5.5	Americano	5.5

## TEA by JP's Originals

Black Teas <i>DUKES Breakfast, Ear Grey, Lapson</i>	5.5
Infusions <i>Chamomile, Peppermint, Green Tea</i>	5.5

