



WHILE YOU WAIT

Nyetimber Classic Cuvee £13.10 (125ml) | **Signature Hugo G&T** £9.5 (25ml)/£15 (50ml) | **'Pickle House' Bloody Mary** £15

Wild Garlic & Pea Hummus £7

herb oil, Isle of Wight tomato salsa, flatbread (vg) 446 Kcal

Nocellara Olives £4.5

lemon & chilli marinated (vg / gf) 153 Kcal

Homemade Seasonal Focaccia £4

aged balsamic & cold pressed rapeseed oil (vg) 491 Kcal

SMALL PLATES

Burrata

Isle of Wight tomato & rocket salad, balsamic reduction, homemade focaccia (v)

£13

(571kcal)

Wiltshire Watercress, Shaved Fennel & Apple Salad

mustard dressing, candied walnuts (vg)

£7

(167kcal)

Pea & Mint Soup

cream, herb oil, sourdough (vg / gfo)

£7.5

(263kcal)

Chicken, Wild Garlic & Pistachio Terrine

English mustard, cornichons, focaccia (gfo)

£8

(457kcal)

Padron Peppers

smoked paprika sea salt flakes (vg / gf)

£5

(173kcal)

Crispy Chilli Squid

lemon mayo, chilli (gf)

£12

(380kcal)

Tenderstem Broccoli Salad

chilli & lime dressing, toasted pistachios & pumpkin seeds (vg / gf)

£10.5

(380kcal)

Dingley Dell Pork Belly Bites

sticky honey beer mustard glaze, pickled shallot, apple sauce

£10

(397kcal)

BRUNCH

served until 5pm

Chicken & Wild Garlic Club Sandwich

chicken breast, bacon, wild garlic aioli, bloomer, fries

£13.5

(614kcal)

The Duke's Breakfast

poached eggs, bacon, sausage, portobello mushrooms, potato rosti, black pudding, spiced beans, toasted bloomer

£18

(1084kcal)

Vegan Breakfast

smashed avocado, vegan black pudding, portobello mushrooms, roast tomatoes, potato rosti, spiced baked beans, toasted bloomer (vg) / add poached eggs £3 (145kcal)

£14.5

(651kcal)

Benedicts

your choice of smashed avocado (v) or maple glazed ham served on a toasted English muffin with poached eggs & hollandaise

£12

(667/670kcal)

SHARERS

Fish n' Chip Shop Platter £35

cyder battered haddock, battered sausage, triple cooked chips, pickled egg, curry sauce, tartare sauce, mushy peas, & gravy (gfo) 2085 Kcal / serves 2-4

Mezze Board £22.5

padrons, chicory, olives, flatbread, focaccia, rocket & tomato salad, whipped feta, smashed avocado (vg / gfo) 1230 Kcal / serves 2-4

Ploughman's Lunch £27.5

pork & fennel scotch egg, caramelised onion & thyme sausage roll, maple glazed ham, cornichons, Young's beer chutney, Davidstow cheddar, sweet onions, piccalilli, focaccia 1408 Kcal / serves 2-4

MAINS

Market Fish of the Day

ask staff for today's catch, price and nutritional information

Grilled Lamb Cutlets

minted pea puree, potato rosti, wild garlic & nettle pesto (gf)

£28

(726kcal)

Hertfordshire Chicken Caesar Salad

cos lettuce, anchovies, brioche croutons & soft St Ewes egg

£17.5

(703kcal)

10 oz Ribeye Steak

wild garlic butter, watercress, triple cooked chips (gf)

£35

(856kcal)

Young's Ale Braised Beef Short Rib Pie

crushed mids, Tenderstem broccoli, gravy

£22

(854kcal)

Pea & Broad Bean Linguine

Tenderstem broccoli, pea, broad bean (vg)

£17

(888kcal)

Fish & Chips

Cyder battered haddock & triple cooked chips, tartare sauce & mushy peas (gf) / add curry sauce (gf) £1

£19.5

(838kcal)

British Short Rib & Brisket Beef Burger

sesame seeded bun, cheese, pickles, burger sauce, crispy onions, fries (gfo) / add bacon £1.5 / add potato rosti £1 / sub truffle & parmesan fries £2.5

£18.5

(1169kcal)

Roasted Harissa Cauliflower Steak

Norfolk wild garlic & nettle pesto, toasted chickpea, whipped feta, spring greens (vg / gf)

£17

(552kcal)

Plant Burger

soy protein, vegan cheese, sesame seeded bun, pickles, burger sauce, crispy onions, fries (vg / gfo) / add rosti (vg) £1 / sub truffle parmesan fries (v) £2.5

£18.5

(826kcal)

HOUSE DIPPING SAUCES (GF)

Wild Garlic Aioli (vg) £2 | **Buffalo Hot** (v) £2 | **Smoked Johnnie Walker BBQ** (vg) £2 | **Curry Sauce** (v) £1 | **Whipped Feta** (vg) £2

SIDES

Spring Leaf Salad (vg / gf)

£5

(60kcal)

Portobello Mushroom Fries wild garlic aioli (vg)

£5.5

(179kcal)

Potato Rosti parmesan, wild garlic aioli (v)

£6.5

(375kcal)

Buttered Spring Greens (vg / gf)

£5.5

(99kcal)

Triple Cooked Chips or Fries (vg / gfo)

add truffle & parmesan (v / gfo) +2.5 (81kcal)

£5

(437/455kcal)

PUDDINGS

Dark & Stormy Sticky Toffee Pudding

stem ginger & date cake, spiced rum caramel, salted caramel ice cream (v / gf)

£8

(651kcal)

Yorkshire Rhubarb Tartlet

vanilla ice cream (vg)

£8

(414kcal)

Chocolate Brownie

raspberry sorbet (vg / gf)

£7.5

(492kcal)

Strawberry & Basil Eton Mess

chantilly cream, meringue, strawberry jus (v / gf)

£8

(488kcal)

Selection of Jude's Ice Creams (vg / gf)

vanilla | salted caramel | chocolate | raspberry sorbet

£2.5 / scoop

(90-95kcal)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones. All weights & measures are accurate before being cooked.

(v) vegetarian, (vg) vegan, (vgo) vegan option available, (gf) without gluten ingredients, (gfo) available without gluten ingredients

We're proud to be championing British farmers and producing fresh food sustainably.

Yorkshire Rhubarb

Yorkshire

From the famous Yorkshire Triangle – between the three towns of Morley, Wakefield & Rothwell – this 9 square mile area of farmland is protected in the same way as Champagne and parmesan cheese following 2010 when it was awarded a Protected Designation of Origin (PDO) this is awarded to areas of land or growers / farmers that produce the finest quality of products from around the world.

Sea Aster

North Norfolk

From our Forager, Martin Denny, Martin forages across the North Norfolk countryside, he has the sole rights to forage the King's Sandringham estate where most of our products come from, the seaherbs Martin forages from the shores between Thornham and Brancaster.

Spring Greens

TH Clements, Lincolnshire

Asparagus

*Wykham park farm,
Banbury, Oxfordshire.*

Wild Garlic

North Norfolk

Wild Nettles

*North Norfolk –
Sandringham Estate*

Jersey Royal Mids

Trinity, Jersey

Jersey Royals are the cream of the crop of British seasonal mids, the season is short as these potatoes are harvested on the eastern side of the island from April through until July to the western side of the island, they have super thin skins which make them ideal for salads and garnishes to delicate fish dishes.

Watercress

Chalke Valley, Wiltshire

Nutbourne Tomatoes

Pulborough, West Sussex

Gary has been supplying Young's with heritage tomatoes for over ten years, the farm, just outside of Pulborough is prized for its nutrient rich soil which fruits the freshest, plumpest and cleanest tomatoes from anywhere in the UK, the farm is also proudly organic, 100% chemical and pesticide free.