Food

Sloe Monkey Negroni 12.5 Margarita 12 Bergamot Hugo Spritz 8.5

Nibbles

Warm sourdough, butter *(v)* 5

Gordal olives *(ve)* 5.5

Smoked anchovies 6

Starters

Roasted beetroot, chicory and poached pear salad, spiced pistachio crumb *(ve)* 9.4

Chicken liver parfait, balsamic onions, mandarin marmalade, toast 9.4

King prawn croquettes, spicy cocktail sauce, avocado purée, tomato chutney 10.5

Hummus, charred Padrón peppers, Sriracha sauce, crispy giant corn *(ve)* 9.5

Crispy buttermilk fried chicken, Korean barbecue sauce 9.5

Roast pumpkin and caponata soup, crispy sage, chilli oil *(ve)* 8.2

To share

Baked Camembert, apple and cider brandy chutney, roasted garlic and seed clusters, warm sourdough *(v)* 18.7

Mains

Signature dry-aged double cheeseburger, house sauce, fries 19.5
Add streaky bacon 3

Plant-based cheeseburger, burger sauce, bread and butter pickles, fries *(ve)* 18.5

Crispy turkey and brie burger, streaky bacon, pig in blanket, house sauce, fries 19.5

Hand-battered haddock, chips, marrowfat mushy peas, curry sauce and tartare 20

Chicken and Parma ham schnitzel, Kaltbach cheese, Caesar salad, fries 20
Add Burford Brown egg 2.5

Pan-fried seabass, sautéed artichokes, peppers and new potatoes, samphire, spinach, king prawns, garlic butter 21

Slow-cooked beef rib and chestnut mushroom pot pie, garlic mash, charred cabbage 19.5

Steak frites, roasted garlic butter, watercress 25
Add peppercorn sauce 3.5

Sides

Skin-on fries *(ve)* 5.7

Chips *(ve)* 5.7

Green salad, sun-dried tomatoes, cucumber, pickled onions *(ve)* 5.75

Roasted sprouts, chestnuts, smoked pancetta and sage butter *(v)* 5.75

Maple and rosemary roasted heritage carrots *(ve)* 5.75

Purple sprouting broccoli, chilli, pickled ginger *(ve)* 6.75

Choose any 3 plates for £15

Puddings

Spiced apple and golden sultana crumble, almond and coconut topping, custard *(ve)* 7.75

Sticky toffee pudding, butterscotch sauce, maple pecans, clotted cream ice cream *(v)* 8.75

Chocolate Jaffa bombe, stracciatella ice cream *(v)* 8.75

Baked white chocolate and ginger cheesecake, vanilla-poached pear *(v)* 7.75

Ice cream and sorbets by the scoop 3

Cheeseboard for two; Mrs Kirkham's Lancashire, Oxford Blue, Rutland Red, Sharphan Brie, quince jelly, fig relish, cranberry and raisin crackers 13.25



THE DUKE OF SUSSEX

Allergen Info:
For detailed allergen information please scan the QR code or talk to a member of the team. All our dishes are prepared in kitchens where allergens are handled, so we can't guarantee that any dish is completely free from traces of allergens. If you have any allergies or dietary requirements, please speak to a member of the team before ordering. An optional 12.5% service charge will be added to your bill, with every penny shared between our pub team.

Adults need around 2000 kcal a day.

Dietary key:
(v) Vegetarian
(ve) Vegan