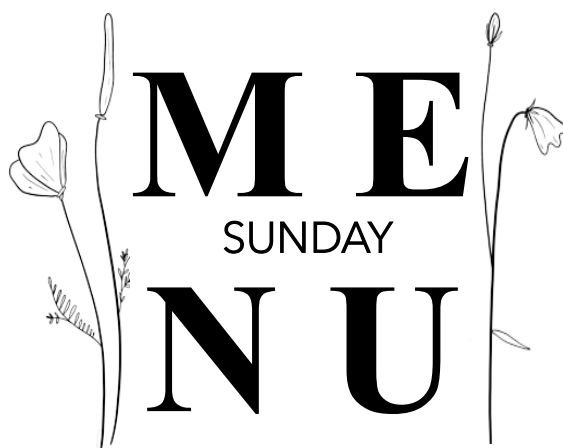


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



Winter

OUR FOOD

With a reputation for fine food and friendly hospitality, The Duke Hotel offers a wonderful dining experience with a friendly and relaxed service. Meals are prepared using the best quality seasonal food, sourced as locally as possible.

Our "ethos" is around the concept of sustainability. We respect every ingredient in the kitchen and strive to use all parts of our food. Any food waste from the kitchen is then converted into compost and used to grow our own herbs and vegetables in the back garden. Our menu changes every three months according to what the season has to offer, but we tend to make a few changes from month to month according to what produce is seasonally available.

We proudly blend classical gastronomic techniques with elements of European & Asian cuisines.

- The Duke Hotel -

NOTE

Please note that all the food we serve is prepared and freshly cooked on-premises.

If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.

Despite our best efforts, due to the nature of our kitchen, we are unable to guarantee that our dishes are free from any allergen.

**Please note, that some of our dishes may not be subject to alterations due to contamination risks.*

A 12% discretionary service charge will be added to the table, please do not feel obliged to pay this if you don't feel the service warrants it.

DIETARY NOTES

*[GF] Gluten Free [GFA] Gluten Free Alternative Available
[VE] Vegan [VEA] Vegan available [V] Vegetarian
[DF] Dairy Free [DFA] Dairy Free Available*

Additional allergens on request.

NIBBLES



SICILIAN STONE IN OLIVES (ve/gf) | 4.95
THYME, GARLIC & SUN-DRIED TOMATOES

WARM HOUSE BREAD (dfa/gfa/vea) | 4.95
SUN DRIED TOMATO & BASIL BUTTER,
AGED BALSAMIC, EXTRA-VIRGIN OLIVE OIL
gluten-free bread +£1

EDAMAME BEANS (ve/gf) | 5.25
MALDON SEA SALT

CAVIAR & ROE TASTING
Served with sour cream, chopped dill & parsley,
chopped shallots and organic charcoal crackers.

Our caviar/roe selection:
AGED BALSAMIC CAVIAR (ve/gf) 10g | 6.95
LUMPFISH ROE BLACK 10g | 7.75
LUMPFISH ROE RED 10g | 7.75
WILD PINK KING SALMON 10g | 11.25
BAERII STURGEON CAVIAR 10g | 14.95

~ TRY THEM ALL FOR £30 ~

STARTERS



JAPANESE SPICY ARANCINETTI (ve/gf) | 8.95
HOUSE FERMENTED KIMCHI ARANCINI, GOCHUJANG MAYONNAISE,
SIHIMI TOGARASHI, WAKAME SALAD

HOUSE FOLDED PORK & MUSHROOM GYOZA (df) | 9.25
PORK BONE, SHIITAKE MUSHROOM & MISO SOUP,
SPRING ONION & TOASTED SESAME OIL

DUCK LIVER PARFAIT A L'ORANGE (gfa) | 11.50
HOUSE TANGERINE AND CHINESE 5 SPICE COMPOTE, JAPANESE
WHISKY & HONEY JELLY, TOASTED SOURDOUGH

HOUSE MULLED WINE CURED SALMON GRAVLAX (gfa/df) | 12.95
DIJON & DILL, CELERIAC REMULADE, TOASTED RYE BREAD

10oz DRY-AGED WILTSHIRE SIRLOIN STEAK (gf/dfa) | 26.95
ROAST PLUM TOMATO & FLAT MUSHROOM,
SKIN ON TRIPLE COOKED FRIES
Choice of BERNAISE SAUCE or RED WINE LAMB JUS

OUR VERSION OF "FISH & CHIPS" (df/gf) | 17.25
TEMPURA BATTERED SKIN ON HADDOCK FILLET, HOUSE TARTARE
SAUCE, SKIN ON FRIES, BUTTERED GARDEN PEAS, VINEGAR "SPRAY"

THE CLASSICS



MUSHROOM & HALLOUMI BURGER (v/gfa/vea) 16.95
ROAST GARLIC FLAT MUSHROOM, FRIED HALLOUMI CHEESE,
HOUSE HOISIN SAUCE, GOCHUJANG MAYONNAISE (mild spicy)
Swap Halloumi for Vegan Mozzarella (ve)

*" All burgers are served with Asian rainbow coleslaw, lettuce, tomato,
gherkin, brioche bun and house skin on triple cooked skinny fries "*
| gluten-free bun +£1

OUR SUNDAY ROASTS



"All our Sunday roasts are served with roast potatoes, maple syrup glazed carrots, a side of buttered greens, freshly baked Yorkshire pudding & red wine gravy."

SLOW COOKED LAMB SHOULDER ON THE BONE (gfa/dfa) | 26.95
ALL THE TRIMMINGS

SOUS-VIDE LOCAL RUMP OF LAMB (Served pink) (gfa/dfa) | 24.95
ALL THE TRIMMINGS

SOUS-VIDE TOPSIDE OF LOCAL WILTSHIRE BEEF (gfa/dfa) | 19.50
ALL THE TRIMMINGS

FREE-RANGE TURKEY ROULADE (df) | 19.50
TURKEY BREAST STUFFED WITH SAUSAGE, SAGE AND ONION
STUFFING AND WRAPPED IN SMOKED BACON

HOUSE GLAZED FREE-RANGE GAMMON (gfa/dfa) | 18.50
CRACKLING, ALL THE TRIMMINGS

SOUS VIDE FREE-RANGE CHICKEN BALLOTIN (gfa/dfa) | 17.50
ITALIAN SAUSAGE STUFFING, CRISPY CHICKEN SKIN
ALL THE TRIMMINGS

MUSHROOM & LENTIL WELLINGTON (gfa/vea) | 17.50
ONION & RED WINE JUS, AND ALL THE TRIMMINGS

"Feel free to ask for additional sauces such as apple sauce, mint sauce, horseradish, English mustard, Dijon mustard & mulled wine cranberry sauce"

SIDES & SAUCES

CAULIFLOWER CHEESE (gf) | 5

PORK, SAGE & ONION STUFFING (gf/df) | 6

5 PIGS IN BLANKETS (df) | 6

SKIN ON FRIES (ve/gf) | 4.5

BUTTERED PEAS (gf/dfa) | 5
CRISPY SMOKED PANCETTA

REAL TRUFFLE FRIES (gf) | 6.95
GRATED PARMIGIANO REGGIANO,
REAL BLACK TRUFFLE

SIDE SEASONAL SALAD (gf/ve) | 5
OLIVE OIL & BALSAMIC VINAIGRETTE

HOUSE FERMENTED KIMCHI (ve/gf) | 4

WAKAME SEAWEED SALAD (ve/gf) | 4

WASABI & PICKLED GINGER | 1

EXTRA SAUCES | 1
JAPANESE BBQ
GOCHUJANG MAYO
WASABI MAYO



WARM CHRISTMAS PUDDING (ve, gf) | 8.50

SERVED WITH TRADITIONAL BRANDY SAUCE (gf) or
"FULL FAT" POURING CREAM or PLANT BASED (ve/gf/df)

YUZU & TANGERINE POSSET (v/gf) | 8.50

SET CREAM WITH A HINT OF YUZU & TANGERINE, HOUSE ALL BUTTER
SHORTBREAD, SMASHED MERINGUE, YUZU CURD

FRUIT OF THE FOREST NEW YORK CHEESECAKE (gf) | 8.50

BLACK CURRANT SORBET, MULLED WINE SIMMERED
FRUIT OF THE FOREST, CHOCOLATE "SOIL"

GLASS OF HOUSE MULLED WINE | 5.95

FESTIVE ALL BUTTER MINCE PIE or
ALTERNATIVE MINCE PIE (gf/df/ve) +1.50

HAND MADE MOCHI (ve/gf) | 1.75 per one

GREEN TEA
PEANUT

ICE-CREAM MOCHI (v/gf) | 2.99 per one

STRAWBERRY AND CREAM
COCONUT
MANGO

GELATO & SORBET (vea/gf) per scoop | 2.75

SALTED CARAMEL, CHOCOLATE, VANILLA, BLACKCURRANT, LEMON,
MANGO, PASSION FRUIT

By the glass:

DON PEDRO (gf,v) | 6.95

SOUTH AFRICAN BOOZY ICE-CREAM DESSERT

LEMON SORBET AFFOGATO (ve/gf) | 6.95

COLD LIMONCELLO LIQUEUR SHOT

VANILLA ICE-CREAM AFFOGATO (gf,v) | 6.95

HOT ESPRESSO COFFEE

ENGLISH CHEESE PLATTER

2,3 or 4 English Cheeses | 8.95 | 9.95 | 12.25
SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,
CHUTNEY, QUINCE AND LOCAL HARVESTED HONEY

Choice of:
BLACK TRUFFLE GODMINSTER, ROSARY NATURAL GOAT CHEESE,
BRIE PLAISIR DE ROY, STILTON COLSTON BASSETT,
DOUBLE GLOUCESTER MATURE CHEDDAR

~ perfect pairing with cheese ~

PORTS & SWEET WINES

TAYLORS LBV, PORTUGAL 100ML | 7.60
10yr OLD GRAHAMS, PORTUGAL 100ML | 11
BLANDY'S DUKE OF CLARENCE MADEIRA, SPAIN | 100ML 7.75
FERNANDO DE CASTILLA SHERRY, SPAIN | 7
MOSCATO PASSITO FORTIFIED WINE, ITALY | 50ML/100ML | 7
HAKUTSURU PLUM WINE 11.5% JAPAN, 50ML/100ML 6.50 | 11

SAKE

OZEKI PREMIUM JUNMAI SAKE vol.14.5% (USA) 3.50 | 6.99
SAWANOTSURU SAKE vol.14.5% (JAPAN) 3.95 | 7.50

GINJO SHU AZURE JAPANESE SAKE made from seawater vol.16.4% (JAPAN)
6.95 | 14.99

LIQUEURS & SWEET WINE

25ml or 50ml

SICILIAN LIMONCELLO	4.80 8.25
TIA MARIA COLD BREW COFFEE LIQUEUR	3.95 6.95
AMARETTO DISARONNO ALMOND LIQUEUR	3.95 6.95
LYCHEE LIQUEUR 16.5%	3.55 6.95

OUR NESPRESSO COFFEE

"Regular milk & gluten-free oat milk available"

DOUBLE ESPRESSO | 2.95
AMERICANO WITH HOT OR COLD MILK | 3.25
FLAT WHITE | 3.50
CAPPUCCINO | 3.75
MOCHA | 3.95
HOT CHOCOLATE | 3.95
LATTE | 3.95
MATCHA LATTE | 4.50
ICED CARAMEL LATTE | 3.95

OUR TEAS

ENGLISH BREAKFAST TEA | 2.95
EARL GREY | 3.25
ROIBOS "REDBUSH" (decaf) | 3.50
CHAMOMILLE (decaf) | 3.25
PEPPERMINT TEA | 3.25
SEA DYKE JASMINE TEA (CHINA) | 3.25
ROSE LYCHEE BLACK TEA (CHINA) | 3.50
PEACH OOLONG TEA (CHINA) | 3.50
IMPERIAL CHOICE PREMIUM GREEN TEA (CHINA) | 4.50
SHIZUOKA MATCHA GREEN TEA (JAPAN) | 4.95

OUR INFUSES

DRIED ROSE FLOWER TEA | 3.00
FRESH GINGER INFUSE | 3.00
FRESH MINT INFUSE | 3.00
FRESH ROSEMARY & LEMON | 3.00
FRESH ORANGE & CLOVE INFUSE | 3.00

Thank you for dining with us.

- The Duke Hotel -