



M E
A LA CARTE
N U
Spring

When you visit The Duke Hotel, there may be a few things you would like to know about the food we serve in our restaurant.

Our suppliers:

Our "ethos" is around the concept of sustainability. We only choose suppliers with a sustainability policy similar to ours, and we prefer choosing suppliers within a radius of 20 miles from our building. Small, independent, family-run business to the front! Our award-winning butcher supplies us with the best quality cuts from Wiltshire County and its surroundings, and our free-range eggs are laid only a stone's throw away. We prefer investing in organic food such as our milk, butter, some cheese and wine, and we grow our own herbs and vegetables when possible.

Our MSC-certified fishmonger ensures that our fish and seafood are caught sustainably and in the least impactful way on the ocean. We proudly choose species native to the cold coasts of England and Scotland.

Local and Seasonal:

We respect every ingredient in the kitchen, so we strive to use all parts of our food.

Our food waste from the kitchen is then converted into compost used to grow our herbs and vegetables. Our menu changes every three months according to the season.

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

- The Duke Hotel -

Please note*

All our food 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 cannot guarantee that our dishes are free from allergens.

**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.

The Duke Hotel

HILMARTON

Nibbles

- Marinated Sicilian stone in olives**, thyme & sun-dried tomatoes (ve/gf) | 4.75
Warm house bread, sun-dried tomato butter, Extra virgin olive oil & aged balsamic (v/gfa) | 4.95 +£1 gluten-free
Puffed pork crackling & Bramley apple sauce (gf/df) | 5
Edamame beans, Maldon sea salt (ve/gf) | 6
Parma ham platter, aged balsamic glaze, grated Parmigiano Reggiano (gf) | 7

Starters

- Our signature Caviar & roe tasting**, served with sour cream, dill, shallots, and mini blinis (gf)
Aged balsamic caviar (ve/gf) 10g | 6.95, Lumpfish roe red 10g | 7.75, Lumpfish roe black 10g | 7.75
Wild pink salmon caviar 10g | 11.25, Baerii sturgeon caviar 10g | 14.95 ~TRY THEM ALL for £30
Dynamite crispy cauliflower florets, gochujang mayonnaise, Japanese 7 spices (ve/df/gf) | 8
House pork pie, served with golden beetroot piccalilli & cornichons | 9
Spring lamb ragu arancini, truffle aioli, freshly grated Parmigiano Reggiano (gf) | 10
Lock Duart Salmon "sashimi", wasabi mayonnaise, orange blossom ponzu sauce, crispy prawn crackers (df/gf) | 13

Chef's Mains

- Spring pesto "orecchiette" pasta**, broad bean, peas & wild garlic pesto, tempura battered asparagus, (ve/df/gfa) | 20
green pangrattato | Gluten-free spaghetti available +£1
Sichuan crispy duck leg "Yakiudon", Japanese udon noodle stir-fry, tender stem broccolini,
pickled ginger, Japanese 7 spices (df/gfa) | 24 ~ Gluten-free vermicelli noodles +£1
Roast Lock Duart salmon supreme, creamy gorgonzola D.O.P. & Sauvignon Blanc sauce, buttered new potatoes, poached
asparagus, aged balsamic caviar (gf) | 26
Pan-seared local spring lamb rump (served pink), clotted cream mash potato, buttered tender stem broccolini,
red-wine lamb jus, crispy pancetta, black truffle (gf) | 28

The Classics

- 10oz Dry-aged Wiltshire Sirloin steak**, roast tomato & mushroom, house skin on fries, peppercorn sauce (gf/dfa) | 27
~ Fancy Surf & Turf? Add half lobster cooked in garlic butter | Ask for today's market price ~
Our version of "Fish & Chips", tempura battered skin-on Haddock, house tartar sauce, buttered garden peas, house
skin on fries, vinegar "spray" (df/gf) | 18
Pie of the day served with buttered seasonal green greens, house gravy | 18 ~ Ask for today's pie
The Duke's Burger, 5oz grass-fed Wiltshire beef patty, mature cheddar, real truffle mayonnaise, smoked caramelised
red-onion chutney (dfa/gfa) | 18 - Swap cheddar for non-dairy cheese (ve/gf) Add bacon +£1.50
Mushroom Burger, grilled Portobello mushroom, halloumi, gochujang mayo, house hoisin sauce, (vea/dfa/gfa) | 17
Swap halloumi for non-dairy cheese (ve/gf)

All burgers are served with Asian rainbow coleslaw, lettuce, tomato, gherkin, brioche bun and house skin fries - gluten-free bun +£1

Extra Sides

- Skin on fries** (ve/gf) | 5, **Buttered New potatoes** (df/gf) | 5, **Buttered garden peas, crispy pancetta** (df/gf) | 5
Real truffle fries, grated Parmigiano Reggiano (gf) | 7, **Seasonal side salad**, olive oil & balsamic dressing (ve/gf) | 5
House-fermented Kimchi (ve/gf) | 4, **Wakame seaweed salad** (ve/gf) | 4, **Wasabi & pickled ginger** (ve/gf) | 1

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.