



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

PUB, RESTAURANT & ROOMS

Small Plates

- 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
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
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

Our Sunday Roasts

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

- 12oz Slow-cooked lamb shoulder on the bone** (gfa/dfa) | 27.50
9oz Local rump of lamb (Served pink) (gfa/DFA) | 25.75
Topside of local Wiltshire beef (gfa/dfa) | 19.95
Smoked streaky bacon-wrapped pork loin, crackling (gfa/dfa) | 19.95
Free-range chicken ballotin, Italian sausage stuffing and chicken crackling (gfa/dfa) | 18.95
Mushroom & Lentil Wellington (gfa/vea) | 18.50

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

Extra Sides

- Cauliflower cheese** (gf) | 5 **Pork, sage & onion stuffing** (gf/df) | 5
Skin on fries (ve/gf) | 5 **Real truffle fries**, grated Parmigiano Reggiano (gf) | 7, **Buttered garden peas**, crispy pancetta (dfa/gf), **Seasonal side salad**, olive oil & balsamic dressing (ve/gf) | 5 **House-fermented Kimchi** (ve/gf) | 4,
Wakame seaweed Salad (ve/gf) | 4

More mains

- 10oz Dry-aged Wiltshire Sirloin steak**, roast tomato & mushroom, house skin on fries, peppercorn sauce (gf/dfa) | 27
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
Vegan Spring pesto "orecchiette" pasta, broad bean, peas & wild garlic pesto, tempura battered asparagus, green pangrattato (ve/gfa/df) | 18 ~ Gluten-free spaghetti available +£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.