



M E
A LA CARTE
N U
Winter

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

Nibbles

Marinated Sicilian stone in olives, thyme & sun-dried tomatoes (ve/gf) | 4.75

Artichokes hearts, marinated in Extra virgin olive oil and Chef's garden herbs (ve/gf) | 4.75

Warm house bread, sun-dried tomato butter, Extra virgin olive oil & aged balsamic (v/gfa) | 4.95 +£1 gluten-free

Edamame beans, Maldon sea salt (ve/gf) | 5.50

Coppa charcuterie plate, Italian cured pork neck served with cornichons (df/gf) | 6

Starters

Steamed Japanese sweet potato & house fermented kimchi gyoza, miso & smoked tofu soup (ve/df) | 8

Crispy chicken Katsu Kiev, miso garlic butter, Chef's signature Japanese curry sauce, micro coriander (gf) | 9

Wiltshire Beef carpaccio, real black truffle aioli, freshly grated Parmigiano Reggiano, focaccia (gfa) | 11

Duke's dressed crab buns, dressed Brixham crab meat, steamed bao buns, Chef's choice of caviar (df) | 13

Caviar & roe tasting, served with sour cream, dill, shallots, and organic charcoal crackers.

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

Chef's Mains

Smoked Confit Celeriac Supreme, truffled cauliflower puree, buttered new potatoes (ve/gf/df) | 20

Katsu Pork chop, sushi rice, Chef's signature Japanese curry sauce, pickled ginger (df/gf) | 22

Miso glazed black Brixham cod, cauliflower & Cambozola puree, potato gnocchi, smoked burnt onion (gf) | 25

Slow roasted Lamb Shoulder, lamb bone and blackberry jus, clotted cream mash, broccolini and pancetta (gf) | 29

The Classics

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" (ve/gf) | 18

Our version of "Bangers & Mash", South African venison & lamb Boerewors, clotted cream mash, onion lamb jus, tender stem broccolini and smoked pancetta (gf) | 17

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

Sides

Buttered new potatoes (gf/dfa) | 5, **Skin on fries** (ve/gf) | 5, **Buttered 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.