

## Desserts

CHOCOLATE MOUSSE cardamom spiced apricots, honey granola G/E/M V 6.95

BANOFFEE CHEESECAKE glazed banana M V GF 6.95

PECAN PIE vanilla ice cream G/E/M/N V 7.25

CHERRY VEGAN MERINGUE Jude's coconut ice cream VE GF DF 6.50

CHEESE & BISCUITS seasonal chutney, grapes, celery C/G/M/MU/so V 7.25

AFFOGATO M V 4.25

TRIO OF ICE CREAM OR SORBET please ask our team for flavours M V 5.25

## Cocktails

PORNSTAR MARTINI vodka, passion fruit, vanilla, pineapple, prosecco 9.50

RASPBERRY MINT CAIPIRINHA cachaca, sugar, fresh lime, raspberry, mint 8.00

PINEAPPLE WHISKEY SOUR Bells, pineapple, egg white, lemon 7.50

PINA COLADA Dead Man's Fingers coconut rum, pineapple, vanilla, orange 8.50

STRAWBERRY FIZZ vodka, honey, strawberry, prosecco 8.50

GINNY VERDI Whatahoot signature, St Germain, cucumber, cardamom, lime, basil, soda 9.00

BLUEBERRY MARGARITA Olmeca Blanco, triple sec, lemon, blueberry, salt 8.00

ESPRESSO MARTINI Paddy & Scotts coffee, vodka, Tia Maria, vanilla 8.50

APPLE & SPICE Dead Man's Fingers coconut rum, cloudy apple, lime, chilli 8.00

APEROL SPRITZ Aperol, prosecco, soda 8.50

PINK GIN ICED TEA pink gin, spiced rum, St Germain, camomile tea, pink grapefruit 9.00

*Can't see your favourite? Ask one of our bartenders who will be glad to help*

## Mocktails

SEEDLIP VERDI  
Seedlip, cucumber, cardamom,  
lime, basil, soda 6.00

PASSION FRUIT MARTINI  
passion fruit, vanilla, pineapple,  
lemonade 4.50



## To Share

PIMMS NO1 CUP AND  
LEMONADE  
fresh fruit and mint 19.50

SANGRIA  
chilled red wine, brandy,  
brown sugar, orange, apple,  
lemon 20.00



# DUKES HEAD HOTEL Menu



 SURYA HOTELS

## Hot Drinks

AMERICANO 2.95

SINGLE ESPRESSO 2.50

DOUBLE ESPRESSO 2.95

CAPPUCCINO 3.40

LATTE 3.40

FLAT WHITE 3.40

MOCHA 3.40

HOT CHOCOLATE 2.95

POT OF TEA FOR ONE 2.50

POT OF TEA FOR TWO 4.50

## Coffee and Cake 4.00

please ask for  
today's selection

## Brunch

### Brunch Cocktails

Bloody Mary  
8.00

Bucks Fizz  
6.00

Espresso Martini  
8.50

FULL ENGLISH 9.95

sausage, egg, bacon, black pudding,  
hash brown, beans, mushroom & tomato  
G/E/M

BACON BAP 4.50

G/M  
Add fried egg € 75p

SAUSAGE BAP 4.50

G/M  
Add fried egg € 75p

FRENCH TOAST 6.50

bacon, maple syrup  
G/E/M

SUN BLUSHED TOMATO & SPINACH HASH,  
FRIED EGG V GF 6.50

E

SMOKED SALMON & SCRAMBLED EGG WRAP 6.95

G/E/M/F

## Sandwiches & Omelettes

Available in a white or brown bloomer, or served in gluten free bread GF  
served with salad & crisps, or upgrade to fries for £1.00

FISH FINGER SANDWICH 8.50

G/E/M/F/MU/SO

CROQUE ANGLAIS 8.25

G/M/MU/SO

WELSH RAREBIT V 8.25

G/M/MU/SO

CHICKEN CLUB 9.00

G/E/MU/SO

EGG & WATERCRESS V 7.50

G/E/MU/SO

CHEESE OMELETTE V GF 8.50

fries, tomato salad  
E/M/MU/SO

MUSHROOM OMELETTE V GF 8.50

fries, rocket salad  
E/MU/SO

## Starters

SOUP OF THE DAY country loaf C/G 6.25

DUCK BONBON apple jelly, black pudding & apple salad E/G/M/MU/SO 7.50

WHITEBAIT chorizo, garlic mayo G/E/MU/F DF 6.95

HOT SMOKED SALMON avocado bruschetta, lemon dill dressing G/SO/MU/F 8.95

ASPARAGUS & POACHED EGG chilli dressing, crispy noodles G/E V DF 6.95

## Platters

PLOUGHMAN'S cheddar, ham, pickled onion, tomato, grilled little gem lettuce, chutney,  
apple, cottage roll 11.50 G/M/MU/SO

SPANISH Patatas Bravas, Manchego, chorizo, salami, olives, salted almonds, fried squid, olive bread  
9.00 / 16.00 G/F/M/N/SO

## Mains

CRISPY LAMB BELLY spicy peas & potato, tomato sauce, feta, sultana puree M 17.95

PAN FRIED COD FILLET braised puy lentils, bacon crumb, sherry vinegar glaze C/G/F/SO 15.95

SMOKED CHICKEN CAESAR SALAD anchovy, parmesan arancini G/E/F/M/MU/SO 16.25

WARM ORZO SALAD goats cheese, radish, sweet potato, harissa cauliflower,  
mint & parsley G/M V 14.50

CRAB & CHEDDAR GNOCCHI purple spouting broccoli, crab bisque reduction G/M/CR 17.50

CHARGRILLED CORN SALAD garlic tofu, chipotle mayo MU/S/SO VE GF DF 13.95

SAUTÉED CHICKEN BREAST tomato stuffing, parsley mash, pancetta & spring greens,  
red wine jus C/M/SO GF 16.25

8OZ BEEF BURGER bacon, Monterey Jack cheese, onion rings,  
fries, house ketchup G/E/M/MU/SO 13.50

CHICKEN KATSU BURGER shredded cabbage, Tonkatsu sauce,  
Japanese fries G/E/F/M/MO/MU/SE/S/SO 13.50

GRILLED GAMMON STEAK fried egg, hand cut chips E GF DF 14.50

ALE BATTERED HADDOCK chips, mushy peas G/E/F/MU/SO 14.00

9OZ SIRLOIN fries, vine tomatoes, mushroom, salad C/M/SO GF 24.00

## Add a Side

Hand cut chips 3.00 VE GF

Fries 3.00 VE

Onion rings 3.00 VE

Side salad 2.50 VE GF DF

Spring greens 2.50 V GF

## ALLERGEN POLICY

For further allergen information please speak to a member of our team. Our suppliers & kitchen handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, it is not always possible for us to guarantee that our dishes will be allergen free

C celery

F fish

SO sulphur dioxide

P peanut

N nuts

L lupin

S soya

SE sesame seeds

MU mustard

CR crustaceans

MO molluscs

G gluten

E eggs

M milk

V veggie VE vegan

GF gluten free DF dairy free