

Desserts

BAKED WHITE CHOCOLATE CHEESECAKE red current compote G/E/M V 6.50

PEACH & ALMOND TART raspberry sorbet, clotted cream M/G/E V 7.00

'STRAWBERRIES & CREAM' vanilla panna cotta, strawberry terrine M GF 7.00

CHOCOLATE BROWNIE cherry compote, chocolate ice cream V GF 6.50

VEGAN MERINGUE coconut ice cream, berry compote GF DF VE 6.50

CHEESE & BISCUITS seasonal chutney, grapes, celery C/G/M/MU/SO V 8.25

AFFOGATO M V GF 4.25

TRIO OF ICE CREAM OR SORBET please ask our team for flavours M/G/E V GF 6.50

Cocktails

STRAWTINI gin, strawberry, vanilla, rose prosecco 9.00

CHERRY MANHATTAN Makers Mark, amaretto, Martini, cherry bitters 8.50

PALOMA Olmeca Blanco, grapefruit, lime, salt 8.50

FLAT WHITE MARTINI Paddy & Scott's coffee, vodka, Tia Maria, milk 8.50

TROPICAL APEROL TWIST Aperol, Malibu, pineapple, lemon, rose prosecco 8.50

TANGY TAWNY Whatahoot Tawny gin, honey, ginger, lemon 8.00

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

BOURBON PEACH TEA Jim Beam, peach syrup, lemon, tea, mint 8.00

ELDERFLOWER APPLE CRISP Whatahoot signature, St Germain, apple, mint, lime, prosecco 9.00

ESPRESSO MARTINI Paddy & Scott's coffee, vodka, Tia Maria, vanilla 8.50

VOODOO COSMO Dead Man's Fingers spiced rum, Archers, Chambord, lime, cranberry 9.00

RASPBERRY JAM DAIQUIRI Bacardi, raspberry jam, lime 8.00

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

Mocktails

PASSIONFRUIT MARTINI
passionfruit, vanilla, pineapple,
lemonade 4.50

CAPPUCCINO MARTINI
Paddy & Scotts coffee, milk,
chocolate 4.50

STRAWBERRY APPLE TEA
strawberries, apple juice, mint, tea
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

PRAWN & MARIE ROSE 8.00
G/E/M/CR/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 V 6.25

RABBIT TERRINE sweetcorn relish, baby carrots E/M/SO GF 7.25

GRILLED HALLOUMI beetroot houmous, pickled candy beetroot, beetroot powder M/SE/SO V 7.95

SALT COD FRITTERS pepper salad, chilli jam G/E/F DF 7.00

TEA SMOKED DUCK cherry chutney, pumpkin seed crisp G/M/SO 8.00

PRAWN COCKTAIL Marie rose G/CR/E/M/MU/SO 9.00

Platters

SEAFOOD smoked mackerel pate, Crevettes, smoked salmon, whitebait, rollmops, beetroot slaw, brown bread G/CR/E/F/M/MU 21.50

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

Mains

SAUTEED SALMON FILLET new potatoes, broccoli, watercress sauce, pea & mint guacamole M/F GF 16.00

TOMATO & COURGETTE RISOTTO smoked cheese, rocket C/M V GF 14.00

SLOW COOKED BEEF FEATHERBLADE roasted vegetables, celeriac and horseradish puree C/M GF 16.50

THYME ROASTED CHICKEN BREAST mushroom croquette, fine beans, confit garlic, chicken jus G/E/M 16.50

PAN FRIED SEABASS straw potatoes, pea puree, tartar garnish, salt & vinegar 'scraps' E/F/M/SO GF 17.00

FETA SALAD courgette, fennel, fine bean, spring onion, artichoke M V GF 14.50

CRAB SALAD new potatoes, fennel remoulade CR/M/E GF 15.50

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

PANKO CHICKEN BURGER BBQ sauce, cheesy chips G/E/F/M/MU/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

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

Add a Side

Hand cut chips 3.00 VE GF

Fries 3.00 VE

Onion rings 3.00 V

Side salad 2.50 VE GF DF

Red Cabbage 2.50 V GF