



DUKES HEAD  
HOTEL

## STARTERS

- MOULES MARINIÈRE** served with stout foam & sourdough 517 kcal G,E,M,MO,C,SO 9.00
- SMOKED DUCK BREAST SLICES** served with smoked cauliflower puree, crispy hen egg, pickled mushroom 294 kcal E,SO 9.95
- PARSLEY & LOVAGE SOUP** served with smoked eel, apple & ham hock, blue cheese tortellini 297 kcal G,M,F 7.50
- NORFOLK DAPPLE TWICE BAKED SOUFFLE** served with leek fondue and house salad 446 kcal G,E,M,MU,SO 8.50
- PIGEON BREAST** served on a bed of smoked celeriac within a potato string nest with a blackberry jus 314 kcal C,SO 7.95

## SIDES

- HAND CUT CHIPS** 443 kcal S 3.50
- SEASONED FRIES** 649 kcal S 3.50
- BALSAMIC PICKLED ONION RINGS** 144 kcal G,SO 3.95
- HOUSE SIDE SALAD** 44 kcal SO 3.50
- GREMOLATA FRIES** 651 kcal 4.50

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

**Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

Vegan on request Vegetarian on request Non gluten on request

## MAINS

- PAN FRIED COD LOIN** 19.95  
served with tomato tartar, braised gem lettuce, mussels, brown shrimp, roasted new potato 898 kcal G,E,M,F,CR,MO,SO
- CRAB AND SCALLOP LASAGNE** 19.95  
served with a beurre Nantais sauce 633 kcal G,E,M,CR,MO,SO,N,PS,M
- 10 OZ RIB EYE STEAK** 29.95  
served with triple cooked chips, flat cap mushroom, vine roasted cherry tomatoes & battered balsamic pickled onion rings 1169 kcal G,SO
- Stilton sauce 218 kcal M | Peppercorn sauce 132 kcal M,SO | Bearnaise sauce 368 kcal E,M,SO
- 8OZ LAMB RUMP** 27.50  
served with basil & courgette puree, pan haggerty, hen of woods mushrooms, grilled spring onions & a sun-dried tomato dressing 749 kcal M,SO
- PORK LOIN** 21.95  
wrapped in black pudding puree and parma ham served with Pork belly, celeriac fondant, chard leeks and seasonal vegetables with an apple jus 680 kcal G,E,C,SO
- CAULIFLOWER TEXTURES** 13.95  
roasted cauliflower steak, pickled cauliflower, cauliflower crumb, cauliflower puree 173 kcal SO
- BEER BATTERED FISH & CHIPS** served with crushed minted peas, tartar sauce & lemon 847 kcal G,E,F,SO,MU,S
- THE DUKES HAND MADE BURGER** served with a slice of tomato, gem lettuce, smoked applewood cheese, balsamic pickled onion rings, French fries & house salad 1396 kcal G,E,M,S,SO
- BEETROOT RISOTTO** served with vegan cheese & beetroot strings 1033 kcal M



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## A LA CARTE MENU