

# winter a la carte menu

## snacks

bread, whipped norfolk dapple G/M/MU/so 1.95

## starters

butternut squash & tarragon soup, herb oil, root vegetable crisps (v) C/G/M/so 4.95

ham hock terrine, tomato & chilli chutney, crisp sour dough toast G/M/MU/so 6.95

mackerel: grilled and smoked pate, beetroot crumb, balsamic glaze, watercress F/M/so 7.95

coquilles st Jacques - scallop, white wine sauce, potato mousse, parmesan C/MO/M/so 11.50

brie & leek tart, onion marmalade, walnut, basil G/E/D/N/so 6.95

## mains

lamb shoulder, garlic, juniper, cabbage, celeriac, date & tamarind jus C/D/so 17.95

norfolk chicken, boulangere potato, caramelised celeriac, onion puree C/E/D/so 14.95

beef rump, braised ox cheek, heritage carrots, wild mushrooms, bread C/G/D/so 16.95

gressingham duck breast, parsley arancini, spiced butternut squash, duck tea jus C/G/E/D/N/so 16.95

fillet of hake, caper brown butter, sauté potatoes, broccoli, wild mushrooms F/D/so 15.95

cod, roast celeriac, salsify, brussel sprouts C/F/D/so 16.95

mushroom & stilton wellington, roast baby potatoes, white wine & chive sauce (v) C/G/E/D/so 12.95

8oz rib eye 22.95 or 8oz sirloin 23.50

hand cut chips, mushroom & onion rings, dressed roquette G/M/MU/so

saucers: béarnaise E/M/so/peppercorn C/D/so/blue cheese C/G/D/so 2.50

sides: mash M/hand cut chips so/baby potatoes M/pan tossed greens M/market vegetables M/salad so 2.95

## desserts

roast figs, salted honey, hazelnut praline, clotted cream SO/N/D 6

chocolate & pistachio tart, raspberry G/E/D/N 6

eton mess cheesecake, blackberry compote, dehydrated blackberry, meringue G/E/D 6

lemon tart, lemon ice cream, lime curd, ginger meringue G/E/D 6

british cheeseboard, crackers, chutney, grapes, celery C/G/D/so 9



DUKES HEAD  
HOTEL

### allergens

C celery  
D dairy

G gluten  
MU mustard

F fish  
N nut

CR crustaceans  
P peanut

MO molluscs  
L lupin

E eggs  
S soya

SE sesame seeds  
SO sulphur dioxide