

Cocktails

Spiced Chocolate *Brown Cacao, vodka, Tia Maria, vanilla, spice* 9.00

Old Fashioned *Maker's Mark, brown sugar, bitters* 8.50

Pornstar Martini *New Amsterdam, passion fruit, vanilla, pineapple, Prosecco* 10.00

Smoked Cherry *Campari, dry vermouth, bourbon, lemon, sage, honey, cherry* 10.00

Cosmopolitan *Vodka, triple sec, cranberry, lime* 8.00

Ginny Hendricks *Hendricks, St. Germain, lime, elderflower & cucumber tonic* 10.00

Blueberry & Lavender Martini *New Amsterdam, blueberry, lavender bitters* 8.50

Passion Fruit Tikki *Trio of Morgan's rum, apricot, pineapple, passion fruit, lime* 9.50

Rhubarb & Ginger Mule *Rhubarb gin, lime, spiced ginger ale* 8.00

Espresso Martini *Paddy & Scott's coffee, New Amsterdam, Tia Maria, vanilla* 8.50

Singapore Sling *Cherry brandy, Benedictine, bitters, pineapple, lime* 8.50

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

12 G&T's for only 49.00

4x Beefeater Pink
4x Bombay Sapphire
4x Hendrick's Gin

#GinTree

12 Glasses of Prosecco for only 55.00

6x Chio Brut
6x Chio Rosé

#ProseccoTree

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

Luxury Hot Chocolate 3.50

Hot Chocolate 2.95

Pot of Tea 2.50

Tea for Two 4.50

** add syrup for 0.50*

 SURYA HOTELS



DUKES HEAD
HOTEL

Bar Menu



Brunch

Full English, sausage, egg, bacon, black pudding, hash brown, beans, mushroom, tomato 9.95

Scrambled egg, piperade salmon on toast 8.95

Sausage & bacon bap 5.00

Eggs Benedict 7.75

Eggs Florentine 7.75

Brunch Cocktails

Bloody Mary 7.00

Virgin Bloody Mary 4.50

Bucks Fizz 6.00

Sandwiches & Omelettes

Available in a white or brown bloomer, or served in gluten free bread served with salad & crisps

Massey & Co. steak 8.50

Chicken club 8.50

Griddled mature cheddar & tomato 6.25

Fish finger, chargrilled gherkin, lemon mayonnaise 6.75

Smoked salmon, whipped cream cheese, toasted bagel 9.50

Cheese omelette, fries, tomato salad 7.25

Mushroom omelette, fries, rocket salad 7.25

Starters

Soup of the day, country loaf 5.25

Ham hock terrine, apple & date chutney, sour dough 6.50

Charred feta, orange & carrot salad, beetroot gel, tarragon 6.50

Panko smoked haddock, katsu sauce, potato bhaji 6.95

Mezze, sumac aubergine, hummus, feta, tomato, fig, olive, tzatziki, pitta

For one: 8.00

For two: 16.00

Mains

Pork belly, Parma ham, dauphinoise potato, green beans, red cabbage & jus 14.00

Confit duck leg, Chinese style sauce, vegetable egg noodles 13.25

Sea bream, beetroot risotto, sauce vierge 18.50

Hake fillet, pea & bacon veloute, parsley mash, pancetta crisp 17.00

Pan fried salmon tabbouleh 19.50

Pan fried halloumi tabbouleh 13.00

Spaghetti, sun blushed tomato, kale, garlic, chilli, pangritata 12.50

8oz Sirloin, fries, tomato, mushroom, salad 24.00

Ale battered haddock, chips, mushy peas 13.00

8oz beef burger, bacon, pepper jack cheese, onion ring, fries, Andy's ketchup 13.50

Steak & kidney pudding, horseradish mash, baby onion, cabbage & peas 13.00

Add a Side

Hand cut chips 3.00

Onion rings 3.00

Mash potato 2.50

Side salad 2.75

Butter cabbage 2.50

Desserts

Crème brulee, glazed banana, amaretti cream 6.25

Sticky ginger pudding, brown sugar custard, salted caramel ice cream 6.50

Chocolate brownie, honeycomb ice cream, chocolate sauce 6.25

Cheese & biscuits, seasonal chutney, grapes, celery 8.50

Affogato 4.75

Trio of ice cream or sorbet 'please ask our team for flavours' 5.25

ALLERGEN POLICY

PLEASE SPEAK WITH A MEMBER OF THE TEAM FOR ALLERGEN INFORMATION.

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 100% ALLERGEN FREE.