



**DINNER**

# THE DOUBLE RED DUKE

## TIPPLES

Limitless Belu water 1.5  
Fig Gimlet 12  
Plum Negroni 14



## SMALL PLATES

English ham, smoked lardo, grilled sourdough, pickles 14  
Woodfired aubergine & miso dip, sesame 9  
Sobrassada & charcoal honey flat bread 9  
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Woodfired scallop, parsley garlic butter 12  
Crab on rye brioche 17  
36 month aged parmesan soufflé, lobster sauce 18  
Beef tartare, beef dripping toast, parmesan 15  
Devilled lamb's kidneys 14  
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Tempura purple sprouting broccoli, burnt lemon aioli 10  
Black fig, labneh, hazelnuts 10  
Potato & mushroom dumplings, sheep's yoghurt 18  
Delica pumpkin, pickled walnut, kale 16

## SEAFOOD

Turbot Tranche 'pil pil' ~ day boat price  
Monkfish, celeriac purée, red wine & brown butter 35  
Cod, coco beans, smoked fish sauce 30

## VEGETABLES

Triple cooked chips 6  
Datterino tomatoes, anchovy, basil 6  
Purple sprouting broccoli, harissa 6  
Mash, bone marrow, gravy 10  
BBQ Hispi cabbage & miso butter 6  
Woodfired onions, black treacle 6

Prices include VAT. An optional service charge of 12.5% will be added to your bill.  
Allergens? Please ask your server.

## FROM THE FIRE

*Cooked over locally sourced charcoal*



Grass-fed rare breed Yorkshire beef

Prime rib  
900g (1-2 pers) / 90

T-Bone  
1kg (1-2 pers) / 85

Porterhouse  
1kg (1-2 pers) / 95

Ribeye 280g 38

350g Veal chop, anchovy garlic butter 55

Rotisserie ½ Chicken 21

Spatchcock partridge, damson 25

Fallow deer, beetroot, blackberries 35

## EXTRAS

Béarnaise 4  
Peppercorn 4  
Parsley and garlic butter 4  
Anchovy & sage butter 4

