

Here at the Duke, unlike so many places, we pay more than lip service to the use of local produce, artisan producers and farmers. That is why all our suppliers are credited on our menu - their hard work gives our chefs the best food to work with everyday. From first thing in the morning, when our stockpots start their long simmer to provide the base for all sauces, jus and gravies, to late into the evening, our back door is buzzing with fabulous produce arriving from all over the North West.

To all our producers, farmers and artisans many thanks -Matthew Mooney

Starters

Anti Pasto

An ideal way to share, start or just nibble your time with us here at the Duke. Choose as many as you please - £1.75 per item.

Classic Med: House Olives - Roast Red Peppers -
Sun Blush Tomatoes- Sicilian Style Artichokes
Cheese: Heler's Real Red Cheshire - Perl Wen Organic Welsh
Brie - Perl Glas Welsh Soft Blue
Bread: The Duke's House Baked - Lebanese Flat Bread
Charcuterie: The Duke's Roasted Berkshire Black Ham -
Serrano Ham - Chorizo
Dips and Bits: Houmous - White Anchovies - Tzatziki -
Herb Mayonnaise

The Duke's Soup - changes daily - but always served with our own House Baked Bread £3.95

Alison Nicholson's Rare Breed Berkshire Black Pork Ribs - coated in salt and spices, and served with a Szechuan Dip £6.95

Andy Holt's World Champion Black Pudding - flavoured with Cumin & Apple - The Duke's Potato Cake & Curried Apple Puree £6.95

Naturally Smoked Salmon - from Cornvale Smoke House, Slow Smoked over Oak and Applewood Chippings - Sicilian style Baby Artichokes, marinated in Olive Oil & Mountain Herbs - The Duke's own House Baked Bread £7.50

Sautéed English Mushrooms (v) - slow Roasted Garlic, Parsley & Double Cream - served on Toasted House Baked Bread £5.50

The Duke's Rustic Country Terrine - Rare Breed Pork & Free Range Chicken, flavoured with Apricots & Rosemary - The Duke's House Fruit Chutney - served on Toasted Baked Bread £5.50

Naturally Smoked Mackerel Pate - flavoured with Whisky, Parsley & Double Cream - the Duke's own Tzatziki -

Toast £5.25

Wok Seared Whitebait - dusted with Paprika & Cayenne - Sweet Chill & Coriander Dipping Sauce £6.95

The Duke's Fishcake - made by us from Fresh Salmon & Smoked Haddock Fillets - flavoured with Lemon & Tarragon - Pea, Lettuce & White Wine Cream £6.95

Goat's Cheese & Tomato Tart (v) - Tomatoes (wherever possible sourced from Stock Lane Nurseries, Over Peover) with Delamere Goat's Cheese, Caramelised Red Onions, Sun Blushed Tomato Relish - House Leaves- available as a starter £6.95 or mains £10.95

Main Courses

Grilled Sirloin of Ken Webb's Lower Peover Farm Beef - dry hung for 21 Days for taste and tenderness. This is Local Food at its Best! - Proper Chips, Organic Watercress & Grilled Tomato £18.95

Add Pepper Sauce OR Red Wine Sauce £1.95 each

Confit of Glyn Arthur Lamb - this gorgeous Lamb is naturally reared on the beautiful Glyn Arthur estate - we are the only place to serve this wonderful meat - light gravy infused with Tomato, Basil & Slow Roasted Garlic - Peter Moseley's New Season Cheshire Potatoes & Spring Greens £14.95

English Farm Chicken - Roast Chicken with Puy Lentils, Mustard Sauce and New Potatoes £12.95

'Grand Duke' Beefburger - handmade by us from 8oz of Ken Webb's Farm Beef - Just Beef and a few Natural Flavours - Always Fresh Never Frozen - Toasted Bun, Salad & Dill Pickle - Proper Chips £10.95
Cheddar - Back Bacon £1.00 each

Roast Fillet of Scottish Salmon - served with a Honey, Mustard and Ginger Glaze and New Potatoes £12.95

The Duke's Legendary Fish & Chips - prime, fresh Haddock Fillet from sustainable stocks direct from the East Coast - Homemade Beer Batter, Proper Chips & Mushy Peas - all cooked in Beef Dripping for Tip Top Flavour £12.95

Naturally Smoked Haddock Fillet - served with Black Pudding Mash and Chive Butter Sauce, topped with a Free Range Poached Egg £13.95

The Duke's Vegetable Muffin (v) - Gorgeous Vegetables, from our local farmers, baked in a Herb & Feta Muffin - Tomato Fondue & Organic Spinach £9.95

Loin of Alison Nicholson's Berkshire Black Pork - beautifully tender Pork with a Wholegrain Mustard Sauce, Boulangere Potatoes and Seasonal Vegetables £13.95

Chicken, Mushroom & Thyme Pie, Buttery Mash, Seasonal Greens and Proper Gravy £10.95

Scottish Venison Bourguignon - slowly cooked with Red Wine, Mushrooms and slow smoked Bacon - served with Braised Red Cabbage £11.95

Side Orders

Real Beef Dripping Chips	£2.95
Steamed Green Vegetables	£2.95
Duke's House Baked Bread	£2.95
Side Salad (Seasonal Leaves)	£2.95
Buttered Cheshire Potatoes	£2.95