



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

## MARKET MENU

### 2-courses £10.95

#### Starters/Light Bites

**The Duke's Soup** – changes daily – but always served with our own House Baked Bread

**Sautéed English Mushrooms** – Slow Roasted Garlic, Parsley & Double Cream – served on Toasted House Baked Bread (v)

**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

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

#### Main Courses

**English Farm Chicken** – Roast Chicken with Puy Lentils, Mustard Sauce and New Potatoes

**The Duke's Fishcake** – made by us from Fresh Salmon & Smoked Haddock Fillets, bound with Lemon & Tarragon – Wok Seared Green Vegetables – White Wine Cream

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

#### Main Courses (continued)

**Confit of Glyn Arthur Lamb** – This Gorgeous Lamb is totally Natural, Reared and Grass Fed – only available exclusively to us – Cooked in a low oven for 6 hours for Taste and Tenderness – served with simple Redcurrant and Mint Gravy from the lovely cooking juices and Buttery Mash

#### Desserts

**The Duke's Legendary Sticky Toffee Pudding** – made with lashings of prime Dates, Dark Sugar and served, of course, with our warm Toffee Sauce

**Lemon Posset** – Classic English Dessert, made with Unwaxed Lemons, Organic Sugar, Pure Double Cream – Simple and Elegant

**A selection of Cheshire Farm Ice-creams** – lovingly made on the Farm in Tattenhall, Chester

#### Side Orders

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