

sharers

Baked Camembert (v)

Infused with rosemary and garlic, extra virgin olive oil and with toasted rosemary focaccia and Tracklements™ onion marmalade

11.75

Nachos (v)

Multigrain tortilla nacho chips, five bean chilli, melted Cheddar cheese topped with sour cream and guacamole

9.75

The DUKE of CLARENCE

small plates

£6.50 each

Duck Croquettes

Smoky chipotle mayonnaise and topped with spring onion and parsley

Hummus Duo (VE)

Traditional hummus, beetroot and apple hummus, with toasted wholemeal pitta and garnished with coriander and red pepper curls

King Prawns Pil Pil

Baked in a chilli, garlic and parsley butter, topped with parsley and with toasted focaccia bread and a wedge of lemon

Gloucester Old Spot Mini Sausages

Honey and wholegrain mustard glaze, Tracklements™ onion marmalade and garnished with coriander and red pepper curls

Halloumi Fries (v)

Coated in smoked paprika, sweet chilli sauce and garnished with coriander

Sticky Thai Chicken Bites

Rolled in sesame seeds, spring onion and garnished with coriander

Smoky Spanish Chorizo

Baked in sticky honey and cider glaze, topped with parsley, with toasted focaccia bread

sunday roasts

All our roasts are freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and roast gravy

Roast Topside of Beef 16.95

Half Roast Chicken 14.95

Sweet Potato & Chestnut Roast (VE) 12.95

EXTRAS

Cauliflower Cheese (v) 2.50, Pigs in Blankets 2.25, Sage & Onion Stuffing (v) 1.00, Yorkshire Pudding (v) 1.00

main plates

Hand Battered Fish & Chips

Atlantic cod fillet in herb batter with Maldon™ sea salt with triple-cooked chips, tartare sauce, smashed peas and grilled lemon

13.50

Sticky Thai Chicken Skewer

Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad
swap fries to sweet potato fries 1.25

10.95

Superfood Buddha Bowl (VE)

Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing
add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70

9.95

burgers

Served in a toasted brioche bun with beef tomato, gem lettuce, pickled gherkins, burger sauce and Maldon™ sea salt and thyme skin on fries - **swap fries to sweet potato fries 1.25**

Buttermilk Chicken Burger Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce	11.95	Beetroot, Coriander & Mint Burger (VE) Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing	10.75
Classic Burger 6oz beef patty	12.45	add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each	

sides

Maldon™ Sea Salt & Thyme Skin On Fries (VE)	2.95	House Salad (VE) Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing	2.50	Southern Fried Onion Nests (V)	3.50
Triple-Cooked Chips (VE)	2.95			Our House 'Slaw (V)	1.95
Sweet Potato Fries (VE)	3.45				

desserts & hot drinks

Lotus Biscoff Cheesecake Vanilla pod ice cream and caramel sauce	5.25	Warm Chocolate Brownie (V) Vanilla pod ice cream and chocolate sauce	5.25	Americano	2.70
Belgian Waffle (V) Vanilla pod ice cream and caramel sauce	5.25	Affogato (V/VE) Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce	5.25	Espresso	2.10/2.40
Salted Caramel Profiteroles (V) Hot chocolate sauce	5.25			Mochaccino	3.10
				Cappuccino	3.10
				Caffe Latte	3.10
				Hot Chocolate add whipped cream and marshmallows 1.00	3.60
				Flat White	3.10
				Tea Pigs ask for our selection of classic and infusion teas	2.60



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(v) suitable for vegetarians. (ve) suitable for vegans. (!) contains alcohol. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include V.A.T. Service is not included. All tips are retained by the grateful team.