



the
DUKE
of Marlborough

DINNER INCLUSIVE MENU
(Two courses only)

STARTERS

Soup of the day, crusty sourdough

Classic prawn, shrimp & crayfish cocktail, Marie Rose sauce

Twice baked, cheese & smoked haddock soufflé

*Maple glazed bacon rib, toffee apple sauce, kohlrabi salad & cider
vinaigrette*

MAINS

Venison & mushroom pie, suet crust, red cabbage, red wine sauce & mash

Beer battered haddock fillet, minted peas, triple cooked chips, tatar sauce

Herb gnocchi, wild mushrooms, spinach, Madeira cream & Parmesan.

*Merryfield farm duck breast, dauphinoise potatoes, baby carrots,
sour cherry sauce. (£3 supplement)*

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream

Classic vanilla crème brûlée, mulled pear & golden syrup biscuits

Chocolate brownie, salted caramel ice cream & chocolate sauce

Trio of British cheeses, quince & artisan biscuits

If you would like 3 courses a £5.00 supplement will be added to your bill

(Please let us know of any food allergies & we will alter dishes to accommodate)