



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

Homemade steak and ale pie, creamed mash, buttered greens, red wine sauce

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)