

# EST. The DUKE of Hamilton 1721

## SMALL PLATES

Homemade Focaccia, Balsamic Butter, Olive Oil	4
Soup of The Day, Toasted Focaccia (VG)	6
Wild Mushrooms, Thyme, Garlic, Focaccia (VG)	7
Buffalo Mozzarella, Roast Squash, Sage (GF, VG)	7.5
Smoked Haddock, Poached Egg, Spinach, Parmesan Cream, Parmesan Crisp	7.5
Half Whole Smoked Mackerel, Horseradish Cream, Pickles (GF)	8
Baked Chorizo, Eggs, Sautéed Potato, Coriander, Chili (GF)	8
Chicken Liver Parfait, Plum Chutney, Pickles, Toast	8

## MAINS

Gnocchi, Pumpkin, Wild Mushrooms, Thyme, Garlic (VG)	13
Whole Baked Cauliflower, Cheese Sauce, Roast Celeriac, Chili, Hispi Cabbage	13
Mussels, Cider, Thyme, Cream, Toasted Focaccia	14
Brill Fillet, Celeriac Puree, Girolles, Burnt Butter (GF)	16.5
Braised Beef Brisket, Cheddar Mash, Turnips, Greens, Rosemary & Veal Jus	16
Chicken Supreme, Baby Beetroot, Roast Squash, New Potato, Tarragon Cream (GF)	15
10 oz Rump Steak, Peppercorn Sauce, Skinny Fries, Rocket (GF)	22.5

## SIDES

Roast Squash, Fennel, Lemon, Thyme (VG, GF)	4
New Potato, Garlic, Sage (VG, GF)	4
Skinny Fries – Add Chicken Salt 50p	4
7-A-Day salad (GF)	5.5

## DESSERTS

Plum Crumble, Rum & Raisin Ice Cream	6
Blackcurrant, Chocolate & Thyme Tart (VG, GF)	6
Baked Figs, Mascarpone, Honey, Puffed Rice (GF)	6
Ice Cream & Sorbets: Vanilla, Vanilla (VG), Chocolate, Salted Caramel, Blood orange, Rum & Raisin	2 per scoop
British Cheeses, Chutney, Biscuits	4.5 per cheese
Perl Wen (Soft, Cow)	
Mayfield Swiss (Cider Washed Hard, Cow)	
Golden Cenarth (Semi Soft, Cow)	

Here at the Duke of Hamilton we do our best to protect the environment – this menu is printed on 100% recycled paper & we only use biodegradable straws. A discretionary 12.5% service charge will be added to your bill. Please advise us of any allergies you have. Game dishes may contain shot

Visit us at [www.thedukeofhamiltonnw3.com](http://www.thedukeofhamiltonnw3.com)