

EST. **The DUKE of Hamilton** 1721
For eating, drinking & jazz.

SPECIALS

Halibut, Pak Choi, Pickled Ginger, Spring Onion, Garlic Dressing (GF)	22
Whole White Leg Prawns, Garlic Butter, Pickled Chili, Grilled Lemon (GF)	16.8

BAR SNACKS

Nocellara Olives, Fennel Seeds, Chilli, Orange (VG) (GF)	4.8
Wasabi Peanuts (P)	4.8
Smoked Almonds (N)	4.8

STARTERS

English Padron Peppers, Sea Salt (GF) (VG)	6.5
Sweetcorn Ribs, Chipotle Mayo, Grilled Lime (VG) (GF)	8.5
Whole Globe Artichoke, Romesco (VG) (GF) (N)	9.5
Burrata, English Heritage Tomato, Fried Onions, Onion Seeds (V)	12
Queen Scallop, Garlic Butter, Fennel & Tomato Salsa (GF)	11
Prosciutto, Peach, Fig, Crème Fraiche, Candied Walnuts (GF)	11
Buttermilk Fried Chicken (GF):	11.5
<i>Louisiana Hot Sauce, Blue Cheese</i>	
<i>Korean BBQ, Sesame Seeds, Spring Onions</i>	

MAINS

Grilled Hispi Cabbage, Harissa Tofu, Grilled Spring Onion, Peanuts, Pickled Oyster Mushroom(P) (VG)	15
Roast Butternut Squash, Beets, Tahini, Labneh, Sumac, Fregola, Toasted Seeds, Pomegranate Molasses(V) (N)	15
Breaded Haddock & Chips, Minted Peas, Tartar Sauce	16.5
Mussels, Shallots, Thyme, White Wine, Bacon, Herbs, Cream, Chips (GF)	17.5
Chicken Schnitzel, Fried Kentish Brown, Anchovies, Capers, Chips, Gravy	21
Duke Cheeseburger, Monterey Jack, Lettuce, Tomato, Onion, Duke Burger Sauce, Chips	16
Hampstead Butcher's Flat Iron Steak, Chips, Watercress, Chimmi Churi (GF)	24

SIDES

Chips (VG) (GF)	4.5
Grilled Buttered Bread (V)	4
Baby Gem, Cherry Tomatoes, Vinaigrette (GF) (V)	4.5
Buttered Greens (V) (GF)	4.5

PUDDINGS

Eton Mess, Strawberries, Meringue, Strawberry Ice Cream (GF)	8.5
Peanut Butter & Chocolate Tart, Raspberry Sorbet (VG) (P) (N) (GF)	8.5
Chocolate Fondant, Custard, Rum Poached Cherries (V)	8.5
Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream (V)	8.5
Ice Cream: Vanilla, Vanilla (VG), Chocolate, Chocolate (VG),	
Clotted Cream, Pistachio (N), Strawberry, Cinnamon	
Sorbets: Raspberry, Mango	2.5 per scoop

Vegetarian (V) Vegan (VG) Nuts (N) Peanuts (P) Gluten Free (GF)

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.

We cannot guarantee that any dishes or drinks will be free from trace ingredients.

Please let your server know before ordering if you have any allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill.