

EST.

# The DUKE of Hamilton 1721

*For eating, drinking & jazz.*

**SNACKS**

Smoked Almonds (N)	4
Spicy Duke Mix (N) (P)	4
Nocellara Olives, Fennel, Chilli, Orange (VG) (GF)	4.5

**STARTERS**

English Padron Peppers, Toasted Flat Bread, Hummus (VG)	7
Fish Pie Croquette, Crème Fraiche Tartar, Gruyere DOP	11
Chopped Chicken Livers On Toast, Figs, Pickled Onion, Sherry Vinaigrette	9
Burrata, Grilled Corn & Tomato Salsa, Pickled Fennel, Nduja Crumb (V)	10.5
Grilled Purple Sprouting Broccoli, Romesco, Dukkah (V)	8.5
Chalk Stream Trout, Marinated Beets, Horseradish, Watercress	10.5
Buttermilk Fried Chicken:	8.5
<i>Louisiana Hot Sauce, Blue Cheese</i>	
<b>or</b>	
<i>Korean BBQ, Sesame Seeds, Spring Onions</i>	

**MAINS**

Broccoli Salad, Black Quinoa, Artichoke, Sun Dried Tomato, Pine Nuts, Feta (N) (V) (GF)	13.5
Organic Tofu, Butternut Squash, Red Pepper, Pickled Mushroom, Cashew, Coriander (VG) (GF) (N)	13.5
Breaded Haddock & Chips, Mushy Peas, Tartar Sauce	14.5
Mussels, Chorizo, Shallots, Thyme, Cider, Herbs, Crème, Chips (GF)	16.5
Chicken Schnitzel, Duck Egg, Capers, Anchovies, Gravy	18
Halibut On The Bone, Jerusalem Artichoke, Spinach, Trompette Beech Mushroom, Lemon Butter	19
21 Day Aged Beef Brisket Burger, Swiss Cheese, Russian Dressing, Pickles, Salad, Chips	14
Hampstead Butcher's Aged Rump Steak, Chips, Watercress, Peppercorn Sauce	27

**SPECIAL**

Roast Pheasant, Pearl Barley, Rainbow Chard, Gravy	18
--	----

**SIDES**

Chips	4.5
Grilled Buttered Bread (V)	3
House Salad, Vinaigrette (GF)	3.5
Buttered Greens (GF)	4

**PUDDINGS**

Apple, Raisin & Filo Pie, Brandy Custard, Cinnamon Ice Cream	8
Poached Apricots, Almonds, Vanilla Ice Cream (VG) (N) (GF)	8
Chocolate Brownie, Pecan Nuts, Dulche De Leche, Vanilla Ice Cream (N)	8
Burnt Cheese Cake, Victoria Plum Compote (GF)	8
Ice Cream, Vanilla, Vegan Vanilla, Salted Caramel, Chocolate	
Sorbet, Mango, Coconut	2.50 per scoop

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

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

For allergens, please speak to a member of the team.