

EST.

# The DUKE of Hamilton 1721

*For eating, drinking & jazz.*

**SNACKS**

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

**STARTERS**

English Padron Peppers, Hummus (VG)	7
Grilled Whole Prawns, Romesco (GF)	10.5
Heritage Tomatoes, Watermelon, Marinated Feta, Nigella Seed, Mint (GF) (V)	9.5
Marinated Beets, Beluga Lentils, Kale, Pumpkin Seed and Black Garlic (VG) (GF)	8.5
Prosciutto, Peach, Burrata, Candied Walnuts, Vincotto (GF) (N)	10.5
South Coast Sardines On Toast, Greengage & Golden Raisin Chutney	9.5
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, Halloumi (N) (V) (GF)	12.5
Pot Roasted Cauliflower, Harissa, Pickles, Rocket, Cashew Nuts (VG) (GF) (N)	13
Breaded Haddock & Chips, Peas, Tartar Sauce	14.5
Mussels, Pancetta, Shallots, Thyme, White Wine, Cream, Chips (GF)	16.5
Chicken Schnitzel, Duck Egg, Capers, Anchovies, Gravy	18
Whole Plaice, Baby Gem, Brown Shrimp, Capers, Lemon Butter	18.5
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

**SIDES**

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

**PUDDINGS**

Eton Mess, Strawberries, Lemon Curd (GF)	8
Vegan Vanilla Ice Cream, Poached Apricots, Almonds (VG) (N)	8
Chocolate Brownie, Pecan Nuts, Dulche De Leche, Banana Ice Cream (N)	8
Ice Cream & Sorbet - Ask For Today's Flavours	2.50 per scoop

Vegetarian (V) Vegan (VG) Nuts (N) 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.