

EST.

The DUKE of Hamilton 1721

For eating, drinking & jazz.

SNACKS

Smoked Almonds (N)	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	9.5
Chopped Chicken Livers On Toast, Figs, Pickled Onion, Sherry Vinaigrette	9
Burrata, Grilled Corn & Tomato Salsa, Pickled Fennel, Nduja Crumb	10.5
Grilled Purple Sprouting Broccoli, Romesco, Dukkah (V) (N)	8.5
Chalk Stream Trout, Marinated Beets, Horseradish, Watercress (GF)	10.5
Buttermilk Fried Chicken:	8.5
<i>Louisiana Hot Sauce, Blue Cheese</i>	
or	
<i>Korean BBQ, Sesame Seeds, Spring Onions</i>	

MAINS

Broccoli Salad, Quinoa, Artichoke, Sun Dried Tomato, Pine Nuts, Goats Cheese (N) (VG) (GF)	13.5
Organic Tofu, Squash, Peppers, Pickled Mushroom, Chili Jam, Cashew, Coriander (VG) (GF) (N)	14
Breaded Haddock & Chips, Mushy Peas, Tartar Sauce	14.5
Mussels, Chorizo, Shallots, Thyme, Cider, Herbs, Cream, Chips (GF)	16.5
Chicken Schnitzel, Duck Egg, Capers, Anchovies, Gravy	18
Coley, Jerusalem Artichoke, Kale, Shimeji Mushroom, Lemon Butter (GF)	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 (GF)	27

SPECIAL

Baby Back Ribs, BBQ Sauce, Jalapeno Slaw, Chips (GF)	19.5
--	------

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
Red Wine Poached Pear, Cinder Toffee, Dark Chocolate Sorbet (VG) (GF)	8
Chocolate Brownie, Pecan Nuts, Dulche De Leche, Banana Ice Cream (N)	8
Burnt Cheese Cake, Victoria Plum Compote (GF)	8
Ice Cream, Vanilla, Vegan Vanilla, Honeycomb, Chocolate, Banana, Ginger Bread	
Sorbet, Mango, Coconut, Chocolate	2.50 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 you server know before ordering if you have any allergies or intolerances.

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