THE
DUKE WILLIAM
HAXEY

SUPPER CLUB MENU

1 Course £14.95 · 2 Courses £16.95 · 3 Courses £19.95

STARTERS

CHICKEN LIVER & BRANDY PATE

Onion chutney & house bread

PORTOBELLO MUSHROOMS

Onion crispies & Stilton crumb (v) (gf)

BLISTERED CHERRY TOMATOES

Ciabatta toast, garlic, balsamic (v)

TOMATO & RED PEPPER SOUP

Baked house bread & butter (v)

HADDOCK FISH FINGERS

Curry spiced mayonnaise, herbs & curry oil

MAINS

STEAK & KIDNEY PUDDING

Braised beef in red wine, garlic, herbs in suet pastry, roasties, creamed leeks & red wine gravy

STEAK DIANNE *(£4 SUPPLEMENT)*

Lincoln Red Sirloin flamed in a cognac, finished in the pan with shallots, Dijon mustard, mushrooms, cream & parsley, pub chips & watercress

VENISON RAGU

Slow roasted Venison haunch, mushroom, baby onions, tomato, garlic, red wine, tossed with potato gnocchi

WARM SALAD OF SCOTTISH SALMON

Potato, tenderstem broccoli, sun blushed tomato, truffle oil (gf)

FISH & CHIPS

Fresh haddock fillet, beer batter, pub chips, mushy peas, tartare sauce

GRAIN FED CHICKEN

Mozzarella, sun blushed tomato, red onion, potato & basil pesto (gf)

VEGETARIAN

ROASTED FLORETS OF CAULIFLOWER

Cauliflower puree infused with Indian spices, toasted almonds, curry cream (v) (gf)

COURGETTE & PISTACHIO GNOCCHI

Finished with pinenut pesto

DESSERTS

CHOCOLATE MERINGUE

Chocolate mousse, grated chocolate, orange zest, chocolate syrup (v) (gf)

RASPBERRY & PISTACHIO FRANGIPAN

Vanilla pod ice cream (v)

RUM BABA

Vanilla sponge soaked in Rum, whipped cream, fresh berries (v)

VANILLA RICE PUDDING

Sugar glaze, strawberry compote (v) (gf)

CHILDREN'S MENU £8

HADDOCK GOUJONS

Pub chips, garden peas

CHICKEN GOUJONS

Pub chips, garden peas

DUKE SAUSAGES

Buttered mash, garden peas, gravy