Wine
SPECIAL OFFER - SPECIAL OFFER - SPECIAL OFFER -
Bottle of House Wine
£20
when
2 dine

TABLE D'HÔTE MENU

£22 for 3 courses

The Pickled Pig @THE DUKE

Starters

Wild Mushroom Soup
Velvety wild mushroom soup finished with chive Chantilly cream and a drizzle of fragrant white truffle oil.

Chicken Pakora *
Crisp, spiced chicken pakora served with cooling minted yoghurt and sharp pickled pink onion.

Smoked Salmon Mousse *
Light and silky smoked salmon mousse, served with toasted crostini and aromatic dill oil.

Pumpkin Hummus
Smooth pumpkin hummus topped with crunchy pumpkin seed dukka, served with warm flatbread.

Main Course

Cottage Pie & Winter Greens
A comforting classic of slow-cooked beef in rich gravy, topped with creamy mash and served with seasonal winter greens.

Local Fish Tacos
Soft tacos filled with locally caught fish, finished with a fresh sweetcorn salsa.

Chinese Chicken Curry
A hearty, gently spiced chicken curry served with boiled rice and crisp prawn crackers.

Jamaican Rasta Pasta
A vibrant, creamy pasta dish with Caribbean spices, peppers, and herbs.

Dessert

Key Lime Pie
Zesty and refreshing lime filling on a crisp biscuit base.

Pineapple Upside-Down Cake
Warm, caramelised pineapple sponge served just as it should be.

Gin & Orange
Moist orange sponge infused with gin, finished with St. Clement's frosting.

Fruit Salad *
with Guernsey pouring cream.

FOOD ALLERGIES Please make our team aware of any food allergies you may have.

Gluten · Crustaceans · Fish · Milk · Mustard · Peanuts · Soya
Celery · Eggs · Lupin · Molluscs · Nuts · Sesame Seeds · Sulphur Dioxide

MOST OF OUR DISHES CAN BE MADE **GLUTEN FREE**. CAN BE MADE **VEGETARIAN**. **VEGAN**. * OPTIONAL

A discretionary 10% service charge is added to all bills. All gratuities are shared wholly and equally amongst our team.