

À LA CARTE MENU

FROM THE SEA

STARTERS

Local Crab and Lobster Bisque **£12** 
Cognac cream

Local Seafood Thermidor **£16**
Herb crumb gratin

Steamed Mussels **£12/£18** 
À la crème, marinière, curry, warm bread

Duke's Guernsey Crab Cake **£16/£29**
Chilli, coriander, pineapple salsa with a coconut foam

Herm Oysters **£2.55 each**
Shallot, red wine vinaigrette, lemon

Whole Local Spider Crab **£9.95/£15.95**
Caught daily and steamed to order
The Duke's house salad, warm bread roll

MAIN COURSES

Fish & Chips **£20/£24** 
Trio or duo of battered fish, hand cut chips, tartare sauce, pea purée

The Duke's Open Fish Pie **£30**
Local fish and scallops, pommes purée, smoked cheese sauce,
diced vegetables, broccolini

Local Dover Sole **Market Price** 
Simply grilled, lemon and olive oil

Medley of Seafood **£30**
Bernie's local scallops, sea bass and salmon fillet, sautéed potatoes,
buttered vegetables, white wine, and chive velouté

Whole or Half Guernsey Lobster **Market Price**
Grilled with garlic butter or thermidor sauce, The Duke's house salad,
lemon and lime dressing,

Fruits de Mer **£35/£70**
Bernie's hand-dived scallops, Guernsey crab, king prawns, poached salmon,
mussels, Herm oysters served on ice with lemon and local samphire

FROM THE GRILL

The Duke's Burger **£20**
Two 4oz beef patties, dry rubbed in The Duke's seasoning, crispy bacon,
brioche bun, crispy onions, baconnaise, melted Cheddar and Mozzarella,
The Duke's house salad, French fries

Breaded Buttermilk Chicken Burger **£19**
Brioche bun, honey and apple aioli, piri piri dip, The Duke's house salad,
French fries

Steak Baguette **£19**
Marinated strips of prime beef, onion, garlic, Dijon mustard,
red onion marmalade and The Duke's house salad
Add mushroom £3 | Add cheese £3

10oz Ribeye Steak
Add garlic king prawns £8.95

Fillet Steak
3oz **£16** | 6oz **£24** | 8oz **£36** | 10oz **£42**
Add garlic king prawns £8.95

Chateaubriand **Market Price**
Add garlic king prawns £8.95

All steaks served with confit tomato, crispy Romanesco,
and The Duke's house salad

THE DUKE'S SPECIALS

STARTERS

Smoked Chicken and Confit Leek Terrine **£13.50** 
Red onion chutney, toasted brioche

Crispy Pork Belly with Bernie's Scallops **£17/£30**
Bacon dust, pea purée, baby apple, red wine reduction

Crispy Romanesco Cauliflower (ve) **£11.50** 
Harissa hummus, shaved fennel and orange salad

Local Seafood Chowder **£12/£24**
Chorizo and sweetcorn


Classic Caesar Salad **£12/£20**
Baby gem, Caesar dressing, Parmesan, croutons,
soft boiled egg, Add chicken £4 | Add bacon £3

Vegan Caesar Salad (ve) **£12/£20**
Baby gem, vegan dressing, vegan Parmesan, croutons
Add vegan halloumi £3 | Add tempeh bacon £3

MAIN COURSES


Trio of Pork **£32**
Pressed pork belly, maple marinated tenderloin, pork croquette,
dauphinoise potato, herb crust, café au lait sauce

Duo of Guernsey Beef **£30**
Slow braised shoulder, oxtail bonbon, sweet potato purée, confit shallot,
dauphinoise potato, bourguignon sauce

Pan Fried Calves Liver **£27** 
Slow braised onion, crispy bacon, creamy mash, game chips,
sage and red wine jus

Arthur's Chicken Curry **£24** 
Basmati rice, toasted naan bread, mango chutney

Bea Tollman's Rotisserie Chicken **£24** 
Plain, garlic and thyme or piri piri, The Duke's house salad

Heritage Beetroot Gnocchi (ve) **£22** 
Baby spinach, toasted hazelnuts
Add goat's cheese £3

Chickpea, Lentil and Spinach Curry (ve) **£21**
Basmati rice, toasted naan, mango chutney

SIDE ORDERS

Garlic King Prawns **£8.95**
Triple Cooked Chips **£5.50**
French Fries **£5**

Dauphinoise Potato **£5.50**
Chive Mash **£5**


Spring Greens **£5.75**


Mixed Buttered Baby Vegetables **£6**
Cauliflower Cheese **£5.75**

Thyme and Garlic Flat Mushrooms **£5.50**
The Duke's House Salad **£5.25**
Tomato and Red Onion Salad **£5**

Sauces **£4 each**

Diane | Peppercorn | Café au Lait | Garlic Butter
Port Jus | Lemon and Chive Butter

 Denotes a favourite signature dish of Mrs T, our Founder and President | (ve) vegan

 Denotes dishes included in Chef's Select Menu which is available between 12pm-
2pm & 5.30pm-7pm daily (Two-course £30 | Three-course £35)

If you require information on the allergen content of our food please ask a member of staff and
they will be happy to help you.

Our chefs will be happy to create a selection of dishes especially for our diabetic guests. A
discretionary 12.5% service charge will be added to all food and beverage bills