The Duchy Arms

Menu

Champagne &

Wines

Champagne & Sparkling Wine

	125ml :	Bottles:
Fontessa Prosecco Spumante Brut	8.00	28.00
Fontessa Prosecco Spumante Rose	8.00	28.00
Champagne Louis Follet Brut		52.00
Champagne Gremillet Rose		52.00



White Wine

	175 ml :	Caraffe	Bottle
Le Petit Chat Malin (Fance)			
Lightly golden, gently aromatic with a bouquet of lingering exotic tropical fruit and a soft subtle palate with floral undertones. Delicious and easy to drink	6.50	14	24
Pinot Grigio Il Babalisc DOC Venezia(Italy) Gentle citrus flavours, a hint of fruit with a light crispness refreshing mouthful & easy to drink		15	25
Domaine de Vedihan Sauvignon Blanc Pay	vs d'Oc (France)	
A pale golden coloured wine with green hints and aromat of gooseberry, grass	^s 7.50	15	25
The Big Top Chardonnay California (USA) clippings and citrus fruits. It is soft and smooth on the palate with well balanced	7.50	15	25
Nova Reserva Viognier Casablanca Valley Lightly golden, gently aromatic with a bouquet of lingering exotic tropical fruit and a soft subtle palate	(Organic)(Chil	e)	29
with floral undertones. Delicious and easy to drink La Battistina, Gavi Aromatic, zesty nose with notes of apple, lime and white flower. The wine has juicy apple and lemon characters, o			31
textural with attractive minerality. Villa Nova, Alvarinho (Portugal) Bright citrus aromas and a fresh, lively palate with ripe,			29
limey flavours, textural stone fruit and an appealing			
softness Sileni Cellar Slection Sauvignon Blanc, Ma	rlborough (NZ)		35
A pale golden coloured wine with green hints and aromas of gooseberry & grass	S		
Chablis, Domaine de La Motte full bodied, complex and intense than the regular Chablis from Domaine de la Motte. The nose is very much Chablis with an earthy, chalky element. The palate is rounder in comparison, with ripe fruit and herbs - the small amount oak influence in this cuvée gives the wine a rounded aspe	s of		55
with old vines bringing depth and complexity. Picpoul de Pinet, Duc de Morny (France) Gently perfumed, ripe melon fruit and fresh citrus on the r The palate is ripe but retains excellent freshness, balance a touch of white pepper spice that is very typical of its graves variety. Deliciously long, the finish shows bright fruit and clean, saline/mineral edge.	ed by ipe	19	28

Rose Wine	175 ml :	Caraffe	Bottle
Le Petit Malin (Fance) A dry style of rosé with floral aromatics and packed w juicy ripe berry flavours and a touch of ripe peach. Piattini Pinot Grigio di pavia (Italy)	6.50 _{vith}	14	24
Pale coral pink, this is a dry, fresh and fruity rosé wit aromas of red berries. A delicate yet juicy palate with intensity of ripe red berry and cherry fruit. A lightly cr texture with zesty acidity, leading to a crisp, dry finis	n good reamy	15	25

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Port & Dessert Wine	75 ml :
Domaine Grange Neuve, Monbazillac	11
Fernando de Castilla Classic Amontillado	9.50
Khron LBV Port 2026	9

Red Wine	175 ml :	Caraffe	Bottle
Le petit Chat Malin (France) This wine has a beautiful ruby red colour and is young brisk and fruity on the nose. On the palate there are red fruits and a lick of spice and herb	6.50	14	24
Adobe Reserva Merlot Rapel Valley (Chile) Bright ruby-red in colour with plum and red cherry aromas a subtle black pepper notes. The palate is juicy with ample fruit		17	27
character. Vieille Monaie Pinot Noir, Pays d'Oc (France) Fuller than Pinot Noir from Burgundy, it has a warm, rich nose with aromas of dark wild cherry and just a hint of toasty oak.	7.50	17	27
Domaine des Tourelles Vieille Vigne Cinsault(Le The nose has an exotic mix of ripe fig, bright red cherry and plum fruit with star anise spice, it's lifted and	ebanon)		42
pronounced. Otanon Rioja Crianza (Spain) Aromas of bramble fruit with spice and lightly floral notes. On the palate plum and ripe blackberry fruit flavours combine with ample acidity, minerality and			30
earthy notes. Domaine Lafont de Notre Dame, Gigondas (Fra Garrigue aromas with a slight mint note on the nose. Silky	nce)		50
and balanced, with good fruit character and ripe tannins. Showdown Man with the Axe Cabernet-Sauvig Ripe blackcurrant and wild berry fruit on the nose complimented sweet vanilla oak. Rich cassis and black	ţnon (USA)		27
cherry fruit on the palate with a soft, juicy, yet long finish. F Cotes du Rhone Village, Les Coteaux Aromas of ripe black cherry, damson and toasty spice. A rich palate with plum and sour cherry fruit, juicy acidity, and notes of dark chocolate on the finish.			31
An intense of dark chocoldie on the Julish. Nieto DOC Malbec, Mendoza (Argentina) An intense Malbec that is deep red in colour. The nose has hints of violet with concentrated notes of red fruits, and plum that blend with star anise aromas and a structured palate from its ageing in French oak.	8.50	22	33
Chateau Cardinal Montagne Saint-Emilion(Franc	ce)		42
Deep ruby colour, with ripe berry fruit on the nose and a mellow, lightly tannic structure with notes of oak spice. A full- bodied, well-balanced wine with a seductive finish. Approachable and graceful, a very calm, collected and precise Bordeaux.			

BAR FOOD MENU Perfect for Sharing! Small Plates:

Chicken goujons with Meaux mustard dip 7

Selection of Breads with balsamic vinegar & Olive oil 3.50

Spicy Merguez Sausages 7

Selection of Cheeses, Fruits, Walnuts, Sourdough & Pear Chutney 14

Flat Bread and Humus Dip 7.00

Petit Lucques Olives 4

Nuts 4

Bowl of French Fries 4

Sweet potato Fries 5



Duchy Classics & Puddings

Fish & Chips & Tartar Sauce 16

Toulouse Sausages, Mash Potatoes, Red Wine Onion Jus 16

Duchy Beef Burger, Bacon, Cheese & Fries 15

Vegan Burger, Salad & Sweet Potato Fries 16

Lamb Burger with Tzatziki Sauce & Fries 17

Chicken Fillet Burger, Cheese and Fries 14

Sorbet or Ice Cream 5 Caramelized Strawberries, Grand Marnier, passion Fruit Sorbet 9 Mix Berries Crème Brulée 8 Chocolate Fondant, Vanilla Ice Cream 8.50

COCKTAILS:

Bloody Mary/Bloody Maria	11
Absolut Vodka or Tequila mixed with Castlebar's own secret recipe. Served with lemon & Celery Stick	11
Cuba Libre	11
A large shot of Havana Club Rum served long over ice with freshly chopped lime and a bottle of Coca Cola on the side.	
Aperol Spritz	8.50
Aperol Bitter Aperitif, Sparkling Wine, Soda Water	
Duchy Spritz White/Rose Lillet French Vermouth, Sparkling Wine, Soda Water	8.50
Elderflower Spritz	9
St Germain Elderflower Liquor, mint, Sparkling Wine, Soda Water	
Duchy Sours	11
Your choice of: Amaretto, Midori or Whisky shaken with fresh pressed lemon juice, Egg White, Gomme syrup. Served on the rocks.	

MHD	11
Cazcabel coffee liqueur , Havana 3, Coca Cola, Toped up with Guinness	
Bramble	11
A simple delicious recipe for a Gin, Lemon, Crème de Mure	
Caipirinha/Caipiroska	11
Sagatiba Cachaca or Absolut Vodka mixed with muddled lime, sugar, served with crushed ice.	
Mojito's	11
The Cuban classic fresh lime and mint smashed together with your choice of fresh fruit, charged with Havana Club/Hendrix and served long over crushed ice.	
Star Martini	11
Absolut Vanilla shaken with fresh passion fruit and vanilla sugar, served in a chilled martini glass and a shot of Prosecco on the side	
Espresso Martini	11
Vodka mixed with Kaluha coffee liqueur, double espresso, shaken with ice, garnished with beans of coffee	
Fruity Martinis, Choice of:	11
Strawberry, Raspberry, Passion fruit, Mango	

Chambord Royale	12
Chambord mixed with pineapple and topped with Prosecco	
Water Melon Martini (seasonal)	11
Vodka, melon liqueur mixed with fresh mint, water melon and dash of Gomme Syrup	
Mai-Tai	11
A secret mix of 3 rums, 2 liqueurs, and syrups fresh pressed juices. Served long over ice.	
Cosmopolitan	11
Absolut Citron, Cointreau, Lime Juice, Cranberry Juice	
Manhattan	
Rye Whiskey, Martini Rosso, Luxardo Maraschino & Angostura	11
Dark and stormy	
Captain Morgan Black Seal rum, fresh lime with a dash of bitters served over cubed ice and topped with ginger beer	11
Brandy	
Alexander	
Brandy & Crème de Cacao shaken with ice, strained into a cocoa- rimmed glass with single cream.	11

French Martini

Vodka Mixed with Chambord and pineapple juice garnished with fresh raspberries.	
Margarita	

Tequila & Triple Sec shaken with ice, strained into a salt-rimmed glass & garnished with lime. (Straight up, on the rocks or frozen) Long Island Ice Tea / Long Beach Iced Tea Vodka, Gin, Light Rum, Tequila, & Triple Sec shaken in ice, strained into an ice-filled glass & toped with a dash of Cola or

Cranberry Juice. Garnished with lemon.

Pina Colada	11
Light Rum & coconut milk with a dash of pineapple juice & chopped fresh pineapple.	

Duchy After Eight

Hot Chocolate, Cacao Liquor, Crème de Menthe & whipped cream	9
Kir Royale	
Crème de Cassis & Champagne	12
Bellini	
Peach purée with a dash of peach schnapps & Prosecco	11
Classic Havana Daiquiris	
Choice of: Lime, Strawberry, Raspberry, Blueberry, Mango, Passion Fruit	11

11

12

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NON-ALCOHOLIC COCKTAILS

Tutti Frutti	7
Orange juice, apple juice, strawberry, lime juice, Gomme Syrup and passion fruit.	
Classic Lemo	6
Fresh Lemon Juice, gomme sugar, Soda Water	
Ginger Snap	7
Apple juice, cucumber & Ginger Beer	
Apple Flower	7

Apple Juice, Elderflower, lemon Juice & Soda Water



BOTTLES OF SPIRITS AND LIQUEURS

Ideal for parties of 5 people and more...

Whiskey	750ml	79.00
Chivas Regal Jamesons Jack Daniel's		
Vodka	750ml	79.00
Absolut Vanilla Absolut Raspberri Absolut Peach Absolut Blue Absolut Mandrin Stolichnaya Wyborowa Zubrowka		
Rum	750ml	79.00
Sailor Jerry Havana Club 3yo Morgan Spice Havana Club 5yr		
Gin	750ml	79.00
Hendrick's Tanqueray Sipsmith		
Cognac/Liquors	75.0 ml	79.00
Hennessy V.S. Baileys Cazcabel Coffee Liquor	750ml	79.00

SPIRITS, BEER AND SOFT DRINKS

25ml/50ml
9/18
7/14
5/10
6/12
7/14
7/14
7/14
4.50/9
6/12
4.50/9
7/14
6/12
6/12
7/14
7/14
4.50/9
7/14
8/16
25ml/50ml
4.50/9
4.50/9
4.50/9
4.50/9
4.50/9
4.50/9
4.50/9 5/10
6/12
5/10

Rums Bacardi Cachaca Captain Morgans Dark Havana Club 3 años Havana Club 7 años Havana Club 7 años Havana Club Añejo Especial Morgans Spice Sailor Jerry Morgans Spice Bacardi Spiced Wray Nephew Overproof 68% Kraken Gosling Black Seal	25ml/50ml 4.50/9 4.50/9 4.50/9 4.50/9 6/12 5/10 4.50/9 4.50/9 4.50/9 4.50/9 5.50/11 5.50/11 5.50/11
Gins Beefeater Hendrix Malfy con Arancia Malfy Rosa Sipsmith London Dry Gin Beefeater rhubarb & cranberry Bombay Saphire Gin Tanqueray	25ml/50ml 4.50/9 5/10 5.50/11 5.50/11 4.50/9 5/10 5/10 5/10
Cognac/Digestifs Remy Martin Grappa Cividina Martel VS Calvados Armagnac VSOP	5/10 5.50/11 5/10 6.50/13 7/14

Liqueurs & Shots	25ml
Amaretto Frangelico Double Baileys Cointreau Midori Absinthe Drambuje	4.50 4.50 5.50 4.50 4.50 5.50
Grand Marnier White Cacao Jageirmeister Kahlua Malibu Luxardo Sambucca (White, Black Tequila Gold Tequila Silver Tia Maria	5 4 4.50 4 4.50 4.50 4.50 4.50
B'52 Mad Dog Slippery Nipple Baby Guiness JageirBomb Strawberry Cheese Cake	4.50 4.50 4.50 4.50 5.50 5.50

Bottled Beers/Cans

Corona	330ml	5
Becks	275ml	5
Free Damm (non alcoholic)	330ml	4.50
Koppaberg Mix Fruits		6
Koppaberg Strawberry & Lime	500mll	6
Koppaberg Pear		6
Budvar	330ml	6
Daura Gluten Free	330ml	5

Draught Beers	1/2 Pint	Pint
Draught beers Duchy Gold Lager Guest Ale Budweiser (Budvar) Madri Staropramen Guinness Aspall Cider Carling Headliner Hazy IPA Neck Oil Leffe Blonde	3.30 2.75 3 3 3 3 3 2.75 3.25 3.35	6.60 5.50 6 6 6 6 6 5.50 6.50 6.70
	3.75	7.50

Juices/Soft Drinks

Fresh orange Pineapple Cranberry Fresh Apple Tomato Appletizer J2o's: <i>Apple &mango, Orange & Passion, Apple & Ra</i> .	spberrv	4 3.50 3.50 4 3.50 3.50 3.50
Coke btl	330ml	3.50
Diet Coke/Coke Zero btl	330ml	3.50
Cola draught/pint		3/4
Lemonade draught/pint		3/4
Diet Cola draught/pint		3/4
Tonic/slim line	250ml	3
Ginger beer	200ml	3
Ginger Ale	250ml	3
Red Bull	250ml	3.50

Coffees

CUIEES	2
Espresso	2
Dbl Espresso	2.60
Macchiato	2.50
Dbl Macchiato	2.80
Americano	2.60
Cappuccino	2.90
Latte	2.90
Flat White	<u>2</u> .90
Mocha	3
Flavoured Coffees	3.50
Iced Coffees/Chocolate	3.50
Hot Chocolate	
Hazelnut Coffee	3.50

Tea Pots	
Green Tea	2.50
Fresh Mint Tea	3
English Breakfast	2.20
Earl Grey	2.20
Camomile Tea	2.20
Red Berries Blush	2.20

Board games Available

Jenga Dominos Cards Chess Backgammon

Please ask the Duchy Staff