

DUCHY ARMS SUNDAY ROAST MENU

Sourdough, olive oil, Balsamic Vinegar 3.50

Burrata, Heritage Tomatoes, Lemon Basil Dressing 11 Roasted Chicken Rillettes, Pickles, grilled Sourdough 9.50 Grilled Leeks, Anchovy & Parmesan Dressing, Hazelnuts 8.50 Blackened Mackerel, Tomato, Capers Bruschetta 8

Creedy Farm Half Chicken 18
Topside of beef, herbed mustard crust 22
Slow cooked pork belly 19
Végan Nut roast, végan gravy 18

Yorkshire pudding, roast potatoes, Hispi cabbage, Parsnips, carrots, red wine gravy

All our meat is sourced locally from P.J Frankland & sons.

Cheeseboard, Sourdough, Fresh Fruit, Nuts 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

Please let us know if you or one of your guests is suffering of one of the following allergies:

Gluten, Milk, Nuts, Celery, Crustaceans, Molluscs, Eggs, Fish,
Lupin, Mustard, Peanuts, Sesame, Soyabeans, Sulphur

Service not included.

Reservation: 020 7 735 6340 theduchyarmspub@gmail.com



