

THE  
DUKE OF  
CAMBRIDGE  
PUB & DINING

*Enjoy the cosy embrace of winter with our carefully curated a la carte menu. As the nights draw in, our dishes take a heartier turn, featuring the best of the season's bounty sourced from carefully selected local producers. Pull up a chair and enjoy a glass of something delicious while our chefs showcase our commitment to the best British suppliers.*

## WINTER MENU

*Monday to Friday 12pm – 9:30pm*

*Saturday 3pm – 9:30pm*

### To Nibble

<b>Pitted Nocellara olives</b> , served on crushed ice (ve) (gf)	3.95
<b>Chorizo spiced pork scratchings</b> (gf)	4.5
<b>Freshly baked ancient grain sourdough</b> , marmite butter (v) (**)	5.95
<b>Grilled flatbread</b> , goat's cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah (v)	6.25

### Starters

<b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.5 (gf)</i>	5.5
<b>Roasted parsnip soup</b> , Café de Paris cream, parsnip crisps (**) (*gf)	6.5
<b>Oxford blue and endive salad</b> , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette (v) (gf)	7.25
<b>Smoked haddock croquette</b> , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)	7.5
<b>Whipped wild mushroom parfait</b> , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)	8.5
<b>Dry aged beef Scotch Egg</b> , St. Ewe rich yolk egg, steak tartare dressing (*gf)	8.95
<b>Miso glazed crispy beef salad</b> , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions (**)	9.5
<b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
<b>Twice baked cheddar soufflé</b> , truffle mornay, crispy leeks (v)	10.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (\*GF) = Can be adapted to Gluten Free on request  
(\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

## Mains

<b>Suffolk pork sausages</b> , English mustard and chive mash, charred Savoy cabbage, confit onion and madeira jus	14.5
<b>Roasted woodland mushroom risotto</b> , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	14.95
<b>Confit belly of English pork</b> , crispy pressed potato terrine, smoked pumpkin puree, Clonakilty black pudding crumb, chicken and Madeira jus (*gf)	15.5
<b>Grosvenor house burgers</b> , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i>	
Dry aged steak burger, <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5 (*gf)</i>	15.5
Buttermilk chicken burger, coronation slaw, mango chutney, <i>add crispy onion bhaji 1.5 (*gf)</i>	17.5
Plant based mushroom burger, smoked vegan cheese (ve)	17.5
<b>Venison cottage pie</b> , rich braised venison shoulder, smoked bacon, charred Savoy cabbage, sage, juniper (*gf)	16.5
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	16.95
<b>9oz crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
<b>Chicken and ham pie</b> , hand pressed pastry, buttered mash, beef fat roasted carrots	18.5
<b>Monkfish thermidor</b> , lobster mornay, Parmesan crumb, sauteed potatoes (gf)	18.95
<b>Traditional Malay style beef rendang</b> , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)	20.95
<b>Seared 8oz flat iron steak</b> , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

## Sauces

<b>Chicken and Madeira jus</b> (gf)	1.5
<b>Triple peppercorn sauce</b> (gf)	2
<b>Rosemary pesto</b> (v) (gf)	2.5
<b>Chervil hollandaise</b> (v) (gf)	2.5
<b>Bone marrow butter</b> (gf)	2.5

## Sides

<b>Star anise and beef fat roasted carrots</b> , rosemary pesto (gf)	3.5
<b>Beef dripping skin-on-fries</b> , rosemary and thyme sea salt (**) (gf)	3.75
<b>Rocket and Parmesan salad</b> , beersamic dressing (v)	4.25
<b>Mulled wine braised red cabbage</b> , pickled apple (ve) (gf)	4.5
<b>Triple cooked beef dripping chips</b> , rosemary and thyme sea salt (gf)	4.5
<b>Cauliflower cheese</b> , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
<b>Half buttered Savoy cabbage</b> , crispy streaky bacon, truffle mornay	5.95

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