

THE  
DUKE<sup>of</sup>  
CAMBRIDGE  
PUB & DINING

## FIXED PRICE MENU

*Monday to Friday 12pm - 6pm*

**2 courses 17.95 | 3 courses 21.95**

### To Start

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**Celeriac and apple soup**, extra virgin olive oil, fresh chive (ve) (gf)

**Grilled sourdough bruschetta**, heritage tomatoes, capers, sumac, red onions (\*gf)

**Smoked mackerel pâté**, grilled sourdough, pickled fennel (\*gf)

### Main Event

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**8oz flat iron steak**, skin on fries, triple peppercorn sauce and watercress (gf)  
+ 5.00 supplement

**Harissa roasted butternut squash**, mixed ancient grains, pomegranate, garlic and thyme oil (ve)

**Mussels, chilli and garlic linguini**, white wine, cream, fresh parsley

**Pork fillet Holstein**, fried St. Ewe rich yolk egg, anchovies, capers, lemon (gf)

### Dessert

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**Chocolate mousse**, blackberry and cherry gelato, Biscoff crumb (\*gf)

**Glazed lemon tart**, blackberry sorbet, biscuit crumb (v)

**2 scoops of gelato**, brandy snap and honeycomb crumb (\*gf)

French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)

Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)

(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.

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Add Perfect Sides

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**Star anise and beef fat  
roasted carrots**, lovage  
pesto 3.50

**Skin on fries**, rosemary  
and thyme sea salt (\*\*) 3.75

**Rocket and Parmesan  
salad**, beersamic dressing  
(v) 3.75

**Charred Tenderstem  
broccoli**, sesame, garlic  
(v) 4.5

**Heritage tomato salad**,  
sumac onions, baby basil  
and Cornish sea salt  
(v) (\*\*) (gf) 4.5

**Triple cooked chips**,  
rosemary and thyme sea salt  
(\*\*) 4.50

From The Bar

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Bar Favourites 4.9

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Cornish Orchards Cider

Grolsch

Local Real Ale

Macabeo Finca Valero (125ml White)

Tempranillo Finca Valero (125ml Red)

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Connoisseur's Selection 9.9

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Azure Rose Mirabeau (175ml Rosé)

Sauvignon Blanc Touraine (250ml White)

Catena Malbec (250ml Red)

Double Tanqueray G&T

Royal Elderflower

Cosmopolitan

Espresso Martini

Mojito

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Sommelier's Selection 19.9

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Macabeo Finca Valero (White)

Tempranillo Finca Valero (Red)

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