MON - THURS 12-3PM & 5-9PM | FRI & SAT 12-9PM **SUNDAY & BANK HOLIDAYS 12-7.30PM**

SERVICE: PLEASE PLACE YOUR ORDER AT THE BAR OR PRESS YOUR TABLE BUZZER AND WE'LL COME TO YOU!

plant based* vegetarian^o

- NIBBLES -

ORDER ANY THREE FOR 10

OLIVES*	3.5
PANIPURI SHELLS ^o	3.5
PIGS IN BLANKETS	4.5
MACARONI CHEESE FRITTER®	3.5

6.5

4.5

ONION BHAJIS – CURRY AIOLI*	4
SALT & PEPPER CHICKEN WINGS	4.5
WHITEBAIT – TARTAR SAUCE	4

TOMATO & RED PEPPER SOUP*

Lancaster Black ciabatta, plant butter

BREAD BOARD sun blushed tomato butter, lemon & sage salt, house breads

7.5 BAKED CAMEMBERT^o house breads, onion marmalade, crispy onions

7.5 CRANBERRY & SAGE SAUSAGE RAREBIT sourdough, candied chesnuts, cranberry gel

SALT & PEPPER CALAMARI 7.5 hoisin dressing, prawn powder

CONFIT BELLY PORK 8 salt baked celeriac purée, sprout & pancetta slaw

PAN SEARED PIGEON BREAST 7.5 poached pear, pickled berries, red onion gel, dukkah

7 LOADED BEETROOT HUMMUS* crispy chickpeas, aged balsamic, flatbread

SMOKED MACKEREL PÂTÉ 7.5 pickled cucumber, sourdough croutes

SALAD BOX*	3.5
TWICE COOKED CHIPS*	4
SALT & PEPPER CHIPS*	4.5
POSH FRIES	5.5
CREAMED POTATOES®	4.5
ONION RINGS*	4
VEGETABLE BOWL*	4
CHEESY GARLIC SOURDOUGH®	5.5

FEELING SAUCY?

PEPPERCORN 3.5 EACH **BLUE CHEESE** GARLIC & CHILLI BUTTER®

THE DUKE OF EDINBURGH HOTEL & BAR, BARROW.

Food allergies and/or intolerances: please let us know of any and all food allergies/intolerances when placing your order, even if they do not seem relevant to the dish you are ordering. We prepare all food in areas where allergens are handled so cannot guarantee there will be no cross-contamination. If you would like to see our allergen menu, wish to discuss the ingredients we use or whether we can make substitutions to dishes please ask a member of staff.

FROM THE BAKERY

ALL SERVED WITH CHIPS & SALAD from 12 - 3pm

CROQUE MONSIEUR	9
triple decker cheese, ham & Cumbrian rarebi	t
CHICKEN & CHORIZO	9
toasted triple decker, chilli fried egg, gem	
lettuce, tomato, spiced mayo	
BAO BUNS	
HADDOCK GOUJONS, TARTAR SAUCE	9
BBQ PULLED PORK	9
CAJUN SWEETCORN RIBS*	8
DUKE BUTTIES ON WHITE OR BROWN BREAD	
	•
CHEESE & RED ONION MARMALADE°	6
HOME ROASTED HAM & PICCALILLI	6
CORONATION ONION BHAJI, SPINACH, SPR	ring 6
ONIONC*	

THE ULTIMATE PLATTER	30
BEEF SLIDERS & GHERKIN KETCHUP	
SALT & PEPPER CHICKEN WINGS	
BBQ PULLED PORK BAO BUNS	
MINI FISH & CHIPS	
MACARONI CHEESE FRITTERSO	
HOUSE SALAD*	

28 **SMORGASBORD**

HONEY ROAST HAM **CHORIZO** PIGS IN BLANKETS **BLACK PUDDING BON BON** APPLEWOOD CHEESE® LANCASHIRE CHEESE® **OLIVES* HOUSE CHUTNEY* CORNICHONS* BEETROOT HUMMUS***

HOUSE BREADS*

HOUSE SALAD*



beets, crispy onions, garlic jus

SPEAK TO OUR TEAM TODAY TO FIND OUT MORE ...

INFO@THEDUKEHOTELANDBAR.CO.UK

01229 812917

BURGERS SERVED WITH TWICE COOKED CHIPS & SALAD

THE DUKE 6oz beef patty, bacon, burger sauce, cheese, relish	15
MAKE IT BIGGAR two 6oz beef patties, bacon, cheese, onion rings, hash brown, mustard mayo, gherkin, relish	21
THE FLORUM* grilled plant based patty, vegan cheese, relish, toasted ciabatta	15
THE FURNESS CRABBEY tempura soft shell crab burger, harissa mayo	16
THE HOCKS BBQ pulled pork, macaroni cheese fritter, pickled red onion	16
CHICKERSTOWN buttermilk chicken, cheese, hash brown, gochujang sauce	15.5
GO ROGUE & ADD EXTRAS HASH BROWNS* 2 BACON	3

SWEET Staff

ONION RINGS*

PRAWN SKEWER

STICKY TOFFEE PUDDING⁹
toffee sauce, vanilla ice cream

SWEET & SOUR CHERRY MILLE-FEUILLE⁹
puff pastry, chantilly cream, cherry gel

BISCOFF BANOFFEE CHEESECAKE⁹
biscoff ice cream, banana textures

COCONUT & LEMONGRASS INFUSED RICE PUDDING*
hazelnuts, pineapple jam

HOT CHOCOLATE BROWNIE*

7.5

MACARONI CHEESE 2.5

FRITTER^o

honeycomb, candied hazelnut, dairy-free vanilla ice cream

CHEESE PLATE Description biscuits, house chutney



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