

# M E N U

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BREAKFAST SERVED:  
 MONDAY - FRIDAY | 6.30 - 10.30 AM  
 SATURDAY, SUNDAY & BANK HOLIDAYS | 8 - 10.30 AM

MAIN MENU SERVED:  
 MONDAY - THURSDAY | 12 - 3PM & 5 - 9PM  
 FRIDAY & SATURDAY | 12-9PM  
 SUNDAY & BANK HOLIDAYS | 12 - 7.30PM

BAR OPEN:  
 ALES, SPIRITS, WINES & COCKTAILS  
 DAILY | 11AM - MIDNIGHT

# TIMES



## BREAKFAST

ALL BREAKFASTS INCLUDE A HOT & COLD DRINK FROM OUR BREAKFAST BAR - PLEASE HELP YOURSELF.

<b>EGGS BENEDICT</b> toasted muffin, poached eggs, hollandaise + two: avocado°, bacon, ham, spinach°	9.5	<b>THE VEGGIE FULL THING°</b> plant sausage, veggie pudding, egg, halloumi, tomato, mushroom, beans, hash brown	12
<b>THE FULL THING</b> sausage, bacon, tomato, mushroom, black pudding, hash brown, egg, baked beans, toast	12	<b>LOADED HASH*</b> hash browns, avocado, veggie pudding, spinach, confit tomato, mushroom, sweet chilli sauce	10
<b>LOADED EGGY BREAD</b> bacon, black pudding, sausage, fried egg, hash brown, harissa dressing	10	<b>BREAKFAST BUTTIE</b> BACON SAUSAGE	5.5
<b>AMERICAN PANCAKES</b> bacon & maple syrup fruit compote° lemon & sugar°	7	<b>ON TOAST</b> eggs° avocado° baked beans*	5
<b>SMOKED HADDOCK KEDGEREE</b> curried rice, poached egg	10	<b>GRANOLA JAR°</b> yoghurt, fruit, granola	3.5

## EXTRAS

AVOCADO°	2
BACON	2.5
BEANS*	1
BLACK PUDDING	1.5
HASH BROWNS*	2.5
EGGS°	2
MUSHROOMS*	1
SAUSAGES	2.5
TOMATO*	1
VEGGIE SAUSAGES*	2.5

## BARISTA

LATTE	3
CAPPUCCINO	3
AMERICANO	3
FLAT WHITE	3
HOT CHOCOLATE	3
MOCHACCINO	3
ENGLISH BREAKFAST TEA	2.5
SELECTION OF TEAS	FROM 2.5

## BRUNCH

SERVED DAILY 12-3PM

<b>WAFFLES OR PANCAKES</b> + CHOOSE YOUR TOPPING streaky bacon, maple syrup berries & fruits° poached eggs°	8	<b>HUEVOS RANCHEROS</b> chorizo, duck, new potato & bean ragu, crispy fried eggs	9
		<b>EGGS BENNY</b> toasted muffin, poached eggs, hollandaise + CHOOSE TWO TOPPINGS avocado°, streaky bacon, ham, hot smoked trout, sun blushed tomatoes°	8

## CLASSICS

<b>DUCK CASSOLET</b> slow-cooked Cumberland sausage & duck leg, tomato sauce, roast vegetables, flageolet beans	17
<b>NORTH SEA BATTERED HADDOCK</b> twice cooked chips, tartare sauce, fresh lemon, mushy peas OR garden peas	16
<b>12-HOUR SLOW COOKED OX CHEEK BOURGUIGNON</b> red wine, mushrooms & pancetta sauce, creamed potatoes	18
<b>FISHERMAN'S PIE</b> mature cheddar gratin mashed potato, market fish, cream, peas, dill sauce	18
<b>WILD GARLIC GNOCCHI*</b> roasted Mediterranean vegetable ratatouille, tomato ragu	16
<b>LAMB SHOULDER 'PROPER' PUFF PIE</b> mashed potato, root vegetables, lamb gravy	19

## BURGERS

+ ONE SIDE

<b>DUKE BURGER</b> pretzel toasted bun, smashed beef patty, streaky bacon, cheese sauce, sun blushed tomato, baby gem lettuce	16
<b>MAKE IT BIGGAR</b> pretzel toasted bun, two beef patties, streaky bacon, onion rings, sun blushed tomato, mac & cheese fritter, baby gem lettuce	22
<b>CHICKERSTOWN</b> pretzel toasted bun, crispy fried buttermilk marinated chicken, caramelised onion, cheese sauce, sun blushed tomato, baby gem lettuce	16
<b>THE FLORUM*</b> pretzel toasted bun, parsnip & cauliflower rosti, black garlic ketchup, sun blushed tomato, baby gem lettuce	15

## SMALL PLATES

<b>SOUP OF THE DAY*</b> whipped seasoned 'butter', rustic bread	6.5	<b>BURRATA, HEIRLOOM TOMATO &amp; BASIL SALAD°</b> baby leaf, black garlic ketchup	8
<b>CARTMEL HOT SMOKED TROUT WELLINGTON</b> white wine cream & chive oil, watercress salad	9	<b>CAULIFLOWER YAKATORI*</b> sweetcorn relish	7.5
<b>CHICKEN LIVER &amp; PORT PARFAIT</b> parmesan, rocket, Cumberland gel, toasted bread & butter loaf	8	<b>BREAD BOARD°</b> whipped seasoned butter, sun blushed tomatoes, olives, balsamic, olive oil	7.5
<b>SOFT SHELL CRAB &amp; CRÈME FRAÎCHE DOUGHNUT</b> dill & cucumber salad, yuzu gel	9	<b>PULLED LAMB &amp; BLACK PUDDING BREADED BON BON</b> whisky & onion marmalade, watercress salad	8.5

## SANDWICHES

SERVED DAILY 12-3PM

PLEASE CHOOSE CIABATTA, WHITE OLIVE OIL BAGUETTE OR SEEDED WHOLEMEAL BAGUETTE. SERVED WITH HOUSE SLAW & VEGETABLE CRISPS

<b>HONEY &amp; MUSTARD SAUSAGE &amp; EGG MAYO</b> dressed rocket	7
<b>PLOUGHMANS</b> onion marmalade	7
<b>BURRATA &amp; HEIRLOOM TOMATO°</b> wild garlic pesto	7
<b>HOT ROAST OF THE DAY</b> gravy dripping sauce	8
<b>CRAYFISH &amp; KING PRAWN</b> spiced kimchi mayo & watercress	8

## SWEET STUFF

<b>DARK BELGIUM CHOCOLATE MARQUISE°</b> whipped creme anglaise, dark chocolate & white chocolate crumb, raspberry sorbet	8
<b>STICKY TOFFEE PUDDING°</b> salted toffee sauce, Madagascan vanilla ice cream	8
<b>LOADED WAFFLES°</b> ice cream, cinder toffee, chocolate pieces, toffee & chocolate sauce	8
<b>BRULÉE LEMON POSSET*</b> meringue, yuzu gel, lemon sorbet	8
<b>SUMMER PUDDING°</b> macerated hedgerow berries, pouring rose cream, dried raspberries	8
<b>SELECTION OF LOCAL CHEESES°</b> garlic honey, grapes, chutney, date bread, whipped seasoned butter	12

## FROM THE GRILL

+TWO SIDES & A SAUCE...

<b>LEMON, THYME &amp; GARLIC CHICKEN BREAST</b> roast tomato ragu, duxelle	24
<b>NORTH SEA COD LOIN</b> citrus & caper butter	24
<b>21-DAY DRY AGED 10%Z SIRLOIN STEAK</b> chimichurri, watercress & crispy onion salad	30
<b>PARSNIP &amp; CAULIFLOWER ROSTI*</b> 'cheese', summer herbs	18

## ROAST DINNERS EVERY SUNDAY 14

## SAUCES + £2 EACH

PEPPERCORN°
WHITE WINE CREAM SAUCE°
RED WINE & MARROW BONE JUS
BLUE CHEESE°
CHIMICHURRI*

## NICE

<b>MINT BRINED CUCUMBER SALAD*</b> chilli & vinegar	4
<b>MANGO &amp; CHIMICHURRI SALAD*</b> mixed baby leaf	4
<b>RED PEPPER HUMMUS*</b> crispy bread	4
<b>SALT BAKED NEW POTATOES*</b> wild garlic pesto	4
<b>WHIPPED POTATO*</b> chive oil	4
<b>SUN BLUSHED TOMATOES &amp; OLIVES*</b> rosemary & garlic	6
<b>SLOW ROASTED ROOT VEGETABLES*</b> cumin carrots & thyme parsnips	4

## NAUGHTY

<b>TWICE COOKED CHIPS*</b> tomato & sesame dip	4
<b>SHOESTRING FRIES*</b> tomato & sesame dip	4
<b>SALT &amp; PEPPER CHIPS°</b> tomato & sesame dip	6
<b>DAUPHINOISE POTATO CHIPS°</b> truffle & parmesan, tomato & sesame dip	6
<b>BATTERED SALT &amp; PEPPER ONION RINGS°</b> asian style seasoning	5
<b>MAC &amp; CHEESE FRITTERS°</b> black garlic ketchup, parmesan, cheese sauce dip	6
<b>OLIVE &amp; SUN BLUSHED TOMATO FOCACCIA°</b> burrata & wild garlic pesto	6
<b>SLOW COOKED CAULIFLOWER CHEESE°</b> truffle & parmesan	6

## ON THE SIDE...

## LITTLE ONES 1 COURSE - 7.5 | 2 COURSES - 10 | 3 COURSES - 12.5

### TO START

<b>SOUP OF THE DAY*</b> whipped seasoned 'butter', rustic bread	6
<b>GARLIC BREAD°</b> cheese OR plain	6
<b>HUMMUS*</b> rustic bread	6

### MAIN THING

<b>MINI FISH &amp; FRIES</b> garden peas OR beans	7
<b>MAC &amp; CHEESE OR TOMATO &amp; CHEESE PASTA°</b> garlic bread	7
<b>CHICKEN GOUJONS &amp; FRIES</b> salad OR vegetables	7
<b>'SAUSAGE' &amp; FRIES*</b> garden peas	7

### SWEET STUFF

<b>KNICKERBOCKER GLORY°</b> fresh fruit & fruit sauce	7
<b>HOT FUDGE SUNDAE°</b> chocolate sauce	7
<b>FRESH FRUIT*</b> sorbet	7
<b>SWEET WAFFLES°</b> syrup & cream	7

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.



plant based\* vegetarian