The Duchess

- The Start -

Pressed ham terrine with sea salted crackers, house piccalilli and homemade salad cream. 7.50 425 kcal

Roasted chickpea & sesame hummus with baby heritage carrots, sea salted crackers, pomegranate and sumac. **7.50** 393 kcal

Tonkatsu CackleBean Scotch egg on pickled white cabbage with katsu curry sauce. 7 490 kcal

Severn & Wye Smokery eel with sesame seeded sushi rice, green caviar, shiso leaves and pickled walnut mayo. **9** 388 kcal

Buffalo burrata with peas, asparagus, sugar snaps, mint, borage flowers and pesto. 10 388 kcal

- The Middle -

Roasted teriyaki portobellos with rainbow slaw and sesame seed & pomegranate salad, with a ponzu dressing and chilli peanut rayu. 13.50 301 kcal

Swap to teriyaki salmon. 15 +133 kcal

Harissa chicken with tomatoes and chicory & gem salad, dressed with pickled walnuts, shallots and Parmesan. **16** 681 kcal Swap chicken to burrata. **14.50** +7 kcal or teriyaki salmon. **16.50** +7 kcal

Beef burger with smoked Cheddar, burnt onion mayo, an onion ring, dill pickle and triple cooked chips. 17.50 1601 kcal

Cider-battered cod loin with triple cooked chips, minted mushy peas and tartare sauce. 16.50 1385 kcal

Smashed sweet potato, five-bean Madagascan chocolate chilli and pickled walnut salad. 12 350 kcal (may contain milk)

Sourdough two-cheese toastie with smoked Cheddar, Barber's Cheddar and burnt onion mayo, with triple cooked chips. 10 1409 kcal

Sourdough ham & two-cheese toastie with smoked Cheddar, Barber's Cheddar and burnt onion mayo, with triple cooked chips. **11** 1330 kcal

- The Side Notes -

Triple cooked chips with smoked rosemary salt. 4.50 461 kcal

Cider-battered onion rings. 4 464 kcal (may contain milk)