

THE DUKE OF SUSSEX

bar snacks

Toasted sourdough, whipped Bovril butter (v) **4.5** / Sausage roll, Colman's English mustard **4.5**

Black pudding Scotch egg, piccalilli **5** / Roasted red pepper hummus, crispy pitta (vg) **6** / Dirty fries **8**

Pulled chicken croquette, smoked chilli dip **5** / Baked Camembert, spiced pear chutney, ciabatta & sourdough (v) **12**



small plates

Soup of the day (v) **5**

Bubble & Squeak, poached egg, crispy bacon, hollandaise **7.5**

Goat's cheese bonbons, beetroot, mixed leaves, balsamic vinaigrette (v) **7**

Hippo hot wings, Chef Lee's hot sauce, Oxford blue cheese dip **7.5**

Beetroot falafels, cashew crème fraîche (vg) **7**

Charcoal grilled squid, ink aioli **7**

Tempura artichoke, butternut squash purée, parmesan, truffle oil, olives (v) **7**

mains

Plant based burger, chipotle relish, avocado salsa, fries (vg) **14**

Beer battered fish & chips, pea purée, tartare sauce **14**

Baked cod supreme, courgette, cannellini bean & cockle cassoulet **18**

Cheese burger, shredded lettuce, gherkin, fries **13**
Add egg or bacon 1

Pork & leek sausages, mashed potato, red wine jus **12**

Butler steak, Hippo house butter, fries, watercress **17**

Beetroot & thyme risotto, candied beetroot, goat's curd (v) **11**

Spiced, roasted cauliflower, warm harissa hummus, pomegranate, pumpkin seeds, tahini dressing (vg) **10**

charcoal spit

Shropshire chicken brined and marinated for 24 hours, then roasted on the charcoal

1/4 chicken, grilled lemon & fries or salad **11**

1/2 chicken, grilled lemon & fries or salad **15**

With a choice of salsa verde, garlic mayonnaise, spicy barbecue or jus

sides - all at 4

Triple cooked chips or fries / Buttered Greens / Garden salad

Mashed potato / Sweet potato fries



3x more fruit
50% less added sugar
100% natural ingredients

desserts

Molten chocolate mud cake, vanilla ice cream **6** / Chef's crumble, custard **6** / Sticky toffee pudding, toffee sauce, ice cream **6**

Grilled pineapple, mango sorbet, lime (vg) **6** / Coconut panna cotta, blood orange jelly **6**

POPS Sorbets: Espresso Martini, Whisky & Orange or Gin & Lemon **3.75**

*What we like - wherever possible, we use sustainable, seasonal, locally sourced ingredients.
Discretionary gratuity will be added to serviced tables and all our tips go to our fantastic hard working staff.
Please inform us of any allergies you may have and if you require more information about our ingredients.*

v= vegetarian vg= vegan

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