

DUKES

• SEASIDE INN •

SAMPLE MENU ONLY

Starters

- Leek & potato, white, granary or GF bread (v) £6.5
- Smoked halibut, salad, lemon & cracked black pepper dressing, crispy ciabatta £7
- Smoked salmon gravadlax & crayfish salad, baby gem lettuce, lemon mayonnaise £7
- Pan-fried button mushrooms, madeira cream, sourdough toast (v)(vg) £6.5

Mains

- River fowey mussels in white wine & garlic cream or arrabiata sauce, skinny fries £15
- Chargrilled rump steak, salad, peppercorn sauce, chips £18
- Duo of Brixham plaice fillets, thyme roasted potatoes, summer vegetables, caper butter £16
- Beetroot wellington, hasselback potatoes, red onion gravy (v) £14
- Pan fried tiger prawn stir fry, sweet chilli sauce & wild rice £16

Market fish of the day

- Hake fillet, new potatoes, summer vegetables, saffron cream £15

Battered fish of the day (fish & Chips) – Cod

Roast meat sandwich: Pork & apple cider chutney

Desserts – all £6

- Lemon & lime posset, shortbread biscuit
- Raspberry pavlova, vanilla ice cream
- Chocolate brownie, vanilla ice cream, chocolate sauce
- Affogato – 2 scoops vanilla ice cream, double espresso

Selection of ice creams – strawberry, chocolate, vanilla, honeycomb, salted caramel, lemon sorbet, raspberry sorbet

2 scoops - £3.5

3 scoops - £5

Ice lolly – 'Feast' £2

Cocktail Special - £7

Sidmouth Storm – Twin-fin spiced Cornish rum, ginger beer, bitters, lime wedge

Today's Ales

Ale: Branoc (3.8%ABV), Doom Bar (4.0%ABV), Otter bitter (3.6%ABV)

Wine specials

TREBI TREBBIANO D'ABRUZZO (white) - ITALY 2017 12.5% £19 BOTTLE /£5 175ML/£3.35 125ML

#LOU, PERYASSOL, COTE DU PROVENCE, FRANCE (rose) BOTTLE £25

BORGIO ALATO ROSATA, SPUMANTE, ITALY BOTTLE £22

Please let staff know before ordering if you have an allergy or intolerance
(v) vegetarian (vg) vegetarian (gf) gluten free or gluten free option available