

# 15TH MARCH - FRIDAY SPECIALS

Allergy or intolerance? Please let us know before ordering - Thank You

**DUKES**  
◦ SEASIDE INN ◦

## Cocktails & Spritz

Aperol or Campari spritz - prosecco, orange	7.75
Mojito - rum, fresh mint, lime wedges, soda <i>make it 0% with Pentire seaward</i>	8
Margarita - tequila, margarita mix, salt <i>make it 0% with Pentire adrift</i>	8
Passionfruit martini - vodka, passionfruit mix & garnish, prosecco shot	9

## Lite bites

<b>Soup of the day</b> - Served with local bakery bloomer or gluten free bread	7
<b>Crispy whitebait</b> - Homemade tartare sauce, house salad - <b>G</b>	8.5
<b>Garlic roasted crevettes</b> - House salad & toasted sourdough	8.5

## Market fish & seafood

<b>Hake fillet</b> - Saute potatoes, tomato & caper butter, spring vegetables	18
<b>Sea bass fillet</b> - Thyme roasted midi potatoes, clam & parsley velouté - spring vegetables	17.5

## Meat

<b>8oz Westcountry rump steak</b> - Chips or fries, grilled mushroom & tomato, spring vegetables or house salad, peppercorn sauce	17
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## Rise bakery focaccia - **G** *lunch only*

Today's special - Smoked chicken & sriracha mayo served with house salad & salted crisps	9
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## Desserts

Belgian chocolate bread & butter pudding -choice of custard or cream - <b>G</b>	8
Tiramisu - <b>G</b>	7
Peach sundae, peach slices, vanilla ice cream, mango coulis, whipped cream & wafer - <b>VG, G</b>	7

*G - contains gluten / V - Vegetarian / VG - Vegan or vegan alternative available  
Gluten free bread & burger buns available*