

HOT DRINKS

Tisane

Hibiscus Bora Bora | Vanilla Rooibos | Peppermint Leaves | Fresh Lemon
3.00 pot for 1 | 5.75 pot for 2

Tea

Jasmin Green | Earl Grey Supreme | English Breakfast | Assam Manjushree
3.00 pot for 1 | 5.75 pot for 2

Paddy & Scott's Coffee

Espresso | Double Espresso | Americano | Flat White | Cappuccino | Latte
3.60

Hot Chocolate

Paddy & Scotts Tanzania
3.60

Cafetiere

Small 3.00 | Large 5.75

LIQUEUR COFFEES

English - Gin | Calypso - Tia Maria and Rum | Irish Cream - Baileys | French - Cognac |
Monk's - Benedictine | Seville - Cointreau | Amaretto - Disaronno
6.95

DIGESTIF

Hennessy VS 4.25
Espresso Martin 9.95
Hennessy XO 19.50
Tia Maria 4.00
Disaronno 4.00
Baileys 4.00
Bandero Blanco 5.25
Limoncello 4.00



DUKE'S HEAD HOTEL À LA CARTE

NIBBLES

3 for £15.00

King Prawns 7.00

chorizo, chilli, garlic oil 258 kcal CR

Balsamic Onions 6.00

8 kcal SO

Crispy Pork Belly Bites 5.00

teriyaki glaze, sesame seeds 593 kcal SE,G,S

Houmous 5.00

pitta bread 202 kcal G,SE,N,P

Mixed Olives 5.00

222 kcal

Devilled Whitebait 6.00

sriracha mayo 192 kcal F,S,M

Frickles 6.00

deep fried pickles 87 kcal SO

Flatbread & Baba Ganoush 5.00

aubergine, garlic purée, flatbread 551 kcal G,SE,N,P

Black Pudding Bon Bon 6.00

brown sauce 245 kcal G,MU

Halloumi Fries 6.00

sriracha wasabi sauce 554 kcal M,S,MU

Courgette & Black Truffle Arancini 6.00

black garlic aioli 138 kcal

STARTERS

Soup of the Day 8.00

with bloomer *please ask a member of the team for allergens & dietary requirements*

Beetroot Cured Salmon Niçoise Salad 10.00

pickled quail's egg, fine beans, sun-dried tomato, truffle oil 252 kcal F,E,SO,MU

Seafood Chowder 11.00

with sourdough 653 kcal G,M,MO,F

Pan-Seared Scallops 13.00

pea purée, bacon jam, bacon crumb 104 kcal MO,SO

Duck Rilette 10.00

sourdough crostini, cherry compote, spring leaf salad 564 kcal G,SO,N,S,P

Mini Rosemary & Thyme Camembert 12.00

cheese straws, cucumber chutney 633 kcal G,M,MU

Wild Mushroom Risotto 10.00

truffle oil, pickled mushroom, sun-dried tomato, parmesan, pine nuts 250 kcal N,SO

DESSERT

Cheesecake of the Day 9.00

please ask a member of the team for allergens & dietary requirements

Warm Chocolate Brownie 8.00

vanilla ice cream, fresh raspberries 662 kcal E,S,M

Apricot Crème Brulee 8.00

lemon & rosemary shortbread 489 kcal N,P,E,M

Rhubarb & Apple Crumble 8.00

served with custard 647 kcal M,N,P

Affogato 7.00

Paddy & Scott's espresso, vanilla ice cream, macaron 339 kcal N,E,M,S,SE

Trio of Ice Cream & Sorbets 7.00

please ask a member of the team for allergens & dietary requirements

NORFOLK CHEESEBOARD

biscuits, celery, grapes, chutney, Norfolk cheeses, walnuts

Binham Blue | Mrs Temple blue cheese | Baron Bigod | Bungay Brie-style | Smoked Norfolk Dapple |
Mrs Temple smoked cheddar G,N,M,SO,SE

For One 1291 kcal **13.00** | To Share 1850 kcal **19.00**

FORTIFIED & DESSERT WINE

Palazzina Moscato Passito, Italy

A beautifully balanced sweet wine, great with most desserts and cheese

9.95 125ml | **27.95** bottle

Les Garonelles Sauternes, France

Undergoing Botrytis, this elegant Sauternes is perfect with puddings & also works well with cheeses

59.95 bottle

Harvey's Bristol Cream

This blended sherry is a classic partner with a mince pie as well as very quaffable on its own

4.00 50ml

Pedro Ximenez

Intensely sweet and rich, this sherry is heavenly with any chocolate dessert or just drizzled over a scoop of vanilla ice cream

8.00 50ml

ROC Ruby Port

Best enjoyed with friends and a cheeseboard

4.00 50ml

Taylor's Quinta de Vargellas

A very fine single-quinta Vintage Port, with perfect balance

9.50 50ml

MAINS

Battered Fish & Chips 17.00

crushed minted peas, tartare sauce, grilled lemon 902 kcal F,SO

Duke's Head Burger 17.00

caramelised beer onions, Monterey Jack cheese, bacon, garlic mayonnaise, lettuce, tomato, coleslaw, beer battered onion rings, maple seeded bun & fries 1135 kcal G,E,M,SO

Pie of the Day 18.00

tenderstem broccoli, mashed potato, *please see your server for choice & dietary information*

Flat Iron Steak 19.00

dauphinoise potato, spring greens, roasted balsamic shallot, red wine jus 992 kcal M,SO

Lamb Rump 22.00

Mediterranean couscous, feta, pomegranate molasses, mint leaf 552 kcal G,M

Thai Green Vegetable Curry 15.00

Laila basmati rice 590 kcal

Add your choice of King prawn 59 kcal CR 4.00 | Grilled haddock 184 kcal F 4.00 | Grilled chicken 210 kcal 3.00

Wild Mushroom Risotto 17.00

truffle oil, pickled mushroom, sun-dried tomato, parmesan, pine nuts 391 kcal N,SO

Crab & Prawn Stuffed Plaice Fillet 25.00

buttered fondant potato, lobster bisque, foraged sea vegetables 969 kcal F,CR,MO,M

Crispy Pork Belly 19.00

black garlic mashed potato, burnt apple purée, tenderstem broccoli, apple cider jus 714 kcal M

Veal Liver 18.00

bubble & squeak, garden peas, veal jus 412 kcal M

Seafood Chowder 20.00

with sourdough 872 kcal G,M,MO,F

STEAKS

10oz Sirloin Steak 32.00

roasted vine tomatoes 706 kcal
Add your choice of two sides & one sauce

8oz Fillet Steak 39.00

roasted vine tomatoes 367 kcal
Add your choice of two sides & one sauce

16oz Chateaubriand 75.00

roasted vine tomatoes 735 kcal
Add your choice of four sides & two sauces

Add a sauce Peppercorn 135 kcal SO,M | Béarnaise 404 kcal E,M | Chimichurri 278 kcal

Surf & Turf, king prawns, garlic butter sauce 210 kcal CR,M 4.00

SIDES

Fries 354 kcal 3.50

Hand-Cut Chips 491 kcal 4.00

Truffle & Parmesan Fries 522 kcal E,M 4.50

Beer Battered Onion Rings 143 kcal 3.50

Black Garlic Mashed Potato 234 kcal M 5.00

Binham Blue Mac & Cheese 625 kcal E,M,G,MU,SO 6.00

Coleslaw 290 kcal 3.00




Vegetable Medley 149 kcal M 4.00

House Salad 87 kcal M 4.00

Rocket Salad, sun-dried tomato, parmesan, truffle oil 290 kcal M,E 5.50

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men. Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soy

All tables will be subject to a discretionary service charge of 12.5%

 Vegan on request  Vegetarian on request  Non Gluten on request