

# DUKE of CUMBERLAND

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## FOR THE TABLE

<b>Mixed Amfissa, Nocellara &amp; Kalamata olives (vg)</b>	<b>4.50</b>	<b>Tempura anchovies</b>	<b>7.00</b>
Lime wedge		Seaweed mayonnaise	
<b>Wholegrain mustard &amp; Ashmore Farmhouse cheese straws</b>	<b>7.50</b>	<b>Sussex farms pork &amp; sage Scotch egg</b>	<b>6.50</b>
Brown crab mayonnaise		Mustard mayonnaise	

## SHARERS

<b>Falafels &amp; red pepper houmous (vg)</b>	<b>15.50</b>	<b>Charcuterie board</b>	<b>16.50</b>
Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads		Salami, chorizo, Coppa ham, Black Bomber Cheddar, grapes, spiced apple chutney & sliced baguette	

## STARTERS

<b>Bang bang cauliflower florets (vg)</b>	<b>7.50</b>	<b>Sesame crusted feta cheese and watermelon (v)</b>	<b>8.00</b>
Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise		Dressed rocket	
<b>Crispy fried squid</b>	<b>8.50</b>	<b>Slow cooked honey glazed pork belly</b>	<b>8.00</b>
Sliced red chilli, capers, sage, lemon & garlic aioli		Spiced apple purée, fennel & celeriac remoulade	
<b>Crab Thermidor on sourdough toast</b>	<b>10.50</b>	<b>Citrus cured salmon</b>	<b>8.50</b>
Lemon & mustard dressing, watercress leaves & Parmesan cheese		Dill crème fraîche & pickled fennel	

## SANDWICHES

*Freshly made to order on white or granary bread (Unless otherwise stated). | Served Mon - Sat | Noon - 5pm*

<b>Sussex farms sausages</b>	<b>9.00</b>	<b>Toasted chicken &amp; bacon club sandwich</b>	<b>12.50</b>
Onion, mustard & chips		Avocado, tomato, mayonnaise & chips	
<b>Whitstable Bay beer battered Haddock fish finger sandwich</b>	<b>12.00</b>	<b>Burrata and mixed tomato open sandwich</b>	<b>9.00</b>
Tomato, rocket, tartare sauce & chips		Mixed herb pesto & toasted pine nuts	
		<b>Grilled mackerel fillet</b>	<b>11.00</b>
		Sourdough open sandwich, creamed horseradish, spring onion potato salad, watercress salad, balsamic dressing & chives	

## MAINS

*Please speak to one of our servers for any dietary requirements.*

<b>Haddock &amp; chips</b>	<b>17.95</b>	<b>Whole baked bream</b>	<b>19.50</b>
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Lemongrass, tenderstem broccoli, Nicola potatoes, lime & chilli butter	
<b>King prawn &amp; cherry tomato Tagliolini pasta</b>	<b>17.00</b>	<b>Scottish rope grown mussels</b>	<b>18.50</b>
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Steamed mussels, white wine sauce, shallots, garlic, cream & parsley, sourdough & lemon	
<b>Pan roasted chicken breast</b>	<b>15.00</b>	<b>Roasted vegetables &amp; lentil salad (vg)</b>	<b>11.50</b>
Gnocchi, sautéed wild mushrooms, sherry & creamed spinach		Cashew yoghurt, lemon & herb dressing	
<b>Spicy squash Pad Thai (vg)</b>	<b>12.50</b>	<b>Chicken Caesar salad</b>	<b>17.50</b>
Rice noodles, mixed vegetables, satay sauce, crispy onions & roasted peanuts		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
<b>Pan fried hake in Thai red curry sauce</b>	<b>18.00</b>	<b>Beef burger</b>	<b>16.50</b>
Steamed basmati rice, chilli peanuts, spring onions, chillies, coriander & black sesame seeds		Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	
<b>30 day aged 8oz sirloin steak</b>	<b>26.50</b>	<b>Add a topping  </b> <b>Streaky bacon</b> 1.50	
Blue cheese mayonnaise, watercress salad, herb butter & chips		<b>  Whitstable Bay beer battered onion rings (vg)</b> 1.50	

**Choose a sauce |** **Bearnaise sauce |** **Peppercorn sauce**

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. \*\* Due to daily markets maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



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## SIDES

<b>Bowl of house chips (vg)</b>	<b>5.00</b>	<b>Garden salad (vg)</b>	<b>4.00</b>
<b>Whitstable Bay beer battered onion rings (vg)</b>	<b>4.00</b>	Lemon & mustard dressing	
<b>Parmesan &amp; rosemary chips</b>	<b>5.50</b>	<b>New potatoes (v)</b>	<b>4.00</b>
<b>Freshly baked sliced sourdough bread (v)</b>	<b>4.00</b>	Lemon & chive butter	
Salted butter		<b>Baked garlic &amp; chilli flat bread (vg)</b>	<b>4.50</b>

## PUDDINGS

*Creekside Coffee*

*Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.*

<b>Chocolate delice (v)</b>	<b>9.00</b>	<b>Clock House Farm strawberry &amp; cherry Eton mess (v)</b>	<b>8.00</b>
Pistachio crumb, caramelised orange slices & pistachio Chantilly cream		Raspberry purée, strawberries & Morello cherries	
<b>Double Stout sticky toffee pudding (v)</b>	<b>8.50</b>	<b>Biscoff coconut cheesecake (vg)</b>	<b>8.50</b>
Caramelised pecans, butterscotch sauce & vanilla custard		Apricot compote	
<b>Kentish gypsy tart (v)</b>	<b>7.50</b>	<b>Vanilla crème Brulee (v)</b>	<b>8.00</b>
Whipped cream		Orange & cardamom Biscotti	
		<b>Ice cream or Sorbet</b> Price per scoop	
		<b>Chocolate ice cream (v)</b> 2.00   <b>Vanilla ice cream (v)</b> 2.00	
		<b>Strawberry ripple</b> 2.00	



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Allergen/Calorie Info