



THE DUKERIES LODGE

In the heart of the forest

Lodge Classics

Dukeries hand finished shortcrust pastry pies

Creamed potatoes or homemade chips, seasonal vegetables, gravy.

Steak & ale

Lamb & mint

Cheese, leek & potato pie (V)

17

17.5

16.5

Traditional large hand battered market fish

This will either be fillet of cod or haddock.

Homemade chips, mushy or garden peas, tartare sauce.

18

Homemade braised beef (GF)

Slow braised with mushrooms and onions, red wine gravy, wholegrain mustard creamed potatoes seasonal vegetables.

19

Lamb shank

Served with buttery mashed potatoes Tenderstem® broccoli, mint and rosemary gravy.

22

Four cheese & wild mushroom farfalle (V)

White and oyster mushrooms, cream and white wine sauce, garlic and herb focaccia.

15.5

Add sliced grilled chicken breast

3

Sea bass

Served with new potatoes seasonal vegetables and finished with a white wine sauce.

19

The Lodge sausage & mash

Locally sourced hand linked butchers sausages, creamed potatoes, seasonal vegetables, gravy.

15.5

Homemade beef lasagne

Chef's salad, homemade chips or garlic and herb focaccia.

15.5

Chicken breast stuffed with wild mushroom & blue cheese (GF)

New potatoes, Tenderstem® broccoli.

18.5

Pan-fried duck breast

Served with a plum jus, candied vegetables and new potatoes.

21

Four bone rack of lamb

Carrot and swede mash, candied vegetables, drizzled with a mint jus.

24

Main Menu

Available Monday to Saturday 12 noon - 9pm | Sunday 12 noon - 7pm

Small Plates

Two for 13.5 | Three for 19

Today's soup

Crusty bread.

7

Japanese chicken karaage

Katsu sauce.

7.5

Creamy garlic mushrooms (V)

Toasted garlic and herb focaccia.

7.5

Grilled skewer with Turkish pitta, salad, harissa sauce & tzatziki

Lamb kofta or chicken (GFO)

8

Warm halloumi fries (V) (GF)

Chilli jam.

7.5

Paella fish cakes

Sweet chilli.

7.5

Cantaloupe melon (V) (GF)

Prosciutto & balsamic glace.

7

Nibbles and Sharers

Bread, oil, balsamic, olives, feta (V)

6

Oven baked camembert

Drizzled with honey. Crusty bread.

14

Topped potato shells

Choose from
Beef chilli | Cheese & bacon | Feta & chilli jam.

9.5

Mediterranean Flatbread

Warm flatbread, mixed leaves, red onion, cucumber, feta and olives, drizzled with olive oil, skin on fries, harissa sauce, tzatziki.

16

Lamb kofta

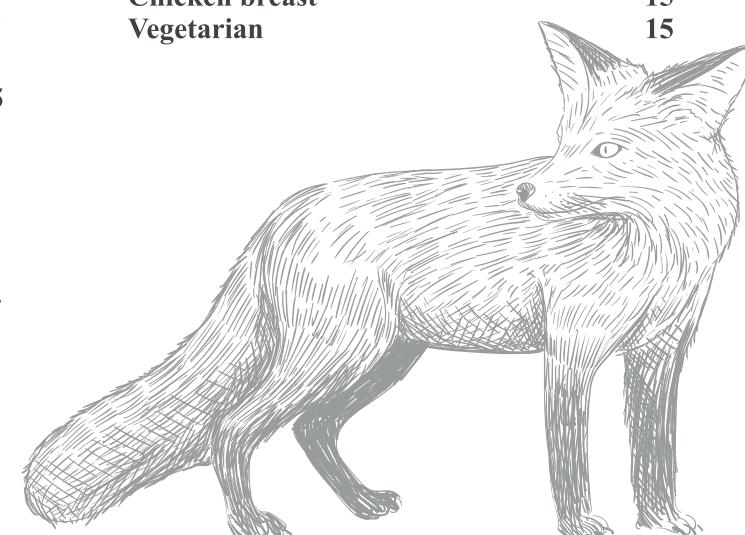
15

Chicken breast

15

Vegetarian

15



From the Char Grill

Our carefully selected steaks are expertly matured for 28 days to give depth of flavour and are locally sourced.

All grills are served with your choice from below unless stated otherwise.

Traditional

Homemade chips, corn ribs, beer battered onion rings, pea shoots.

Healthy

Jacket potato, corn ribs, chef's dressed salad. (GF)

7oz Dukeries Lodge heart of rump

20.5

10oz Sirloin

25

Dukeries Lodge grill

23

Rump steak, gammon steak, pork steak, chicken breast, butchers sausages, free range egg.

14oz Gammon

Hens eggs or chargrilled pineapple.

17

Forester's barbecue chicken

17.5

Grilled chicken breast, back bacon, melted cheddar, bourbon barbecue sauce.

Ribs and chicken

20.5

Half rack barbecue ribs, chicken breast.

Add a delicious sauce to your steak

Creamy peppercorn	3.5	Diane	3.5
Stilton sauce	3.5	Chimichurri sauce	3.5

Burger, bacon and cheese

15

Pretzel burger bun, mixed leaf, sliced tomato, red onion, house sauce, dill pickle, skin on fries, beer battered onion rings.

The Lodge stack

19

Beef burger, southern fried chicken breast, grilled back bacon, bourbon barbecue sauce, Monterey Jack cheese in a pretzel burger bun with salad, house sauce, dill pickle, beer battered onion rings, skin on fries.

Foresters chicken burger

19

Chicken breast with back bacon, Monterey Jack cheese and bourbon barbecue sauce on a pretzel burger bun with mixed leaves, slice tomato, red onion, dill pickle, skin on fries and beer battered onion rings.



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Dukeries Lodge Salads

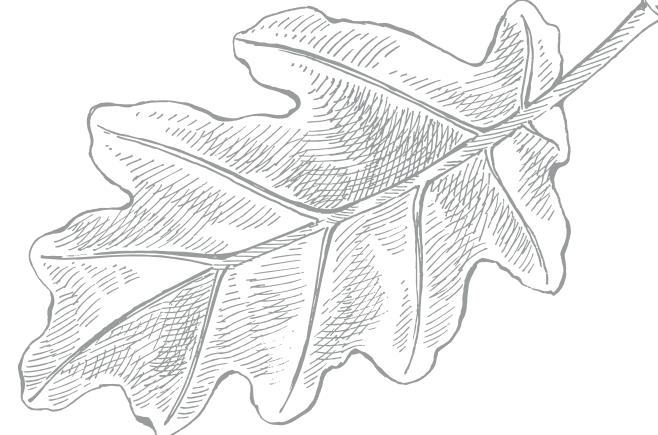
Mixed leaf, tomato, cucumber, red onion, pea shoots, French dressing.

Grilled chicken breast & back bacon (GF) **17.5**

Warm halloumi, chilli jam (V) (GF) **16**

Grilled sea bass (GF) **19**

Greek feta & olives (V) **17.5**



A bit on the side (V)

Homemade chips **5**

Skin on fries **5**

Chef's salad **4.5**

Garlic and herb focaccia **4.5**

Cheesy garlic and herb focaccia **5**

Sautéed mushrooms **4**

Beer battered onion rings **4.5**



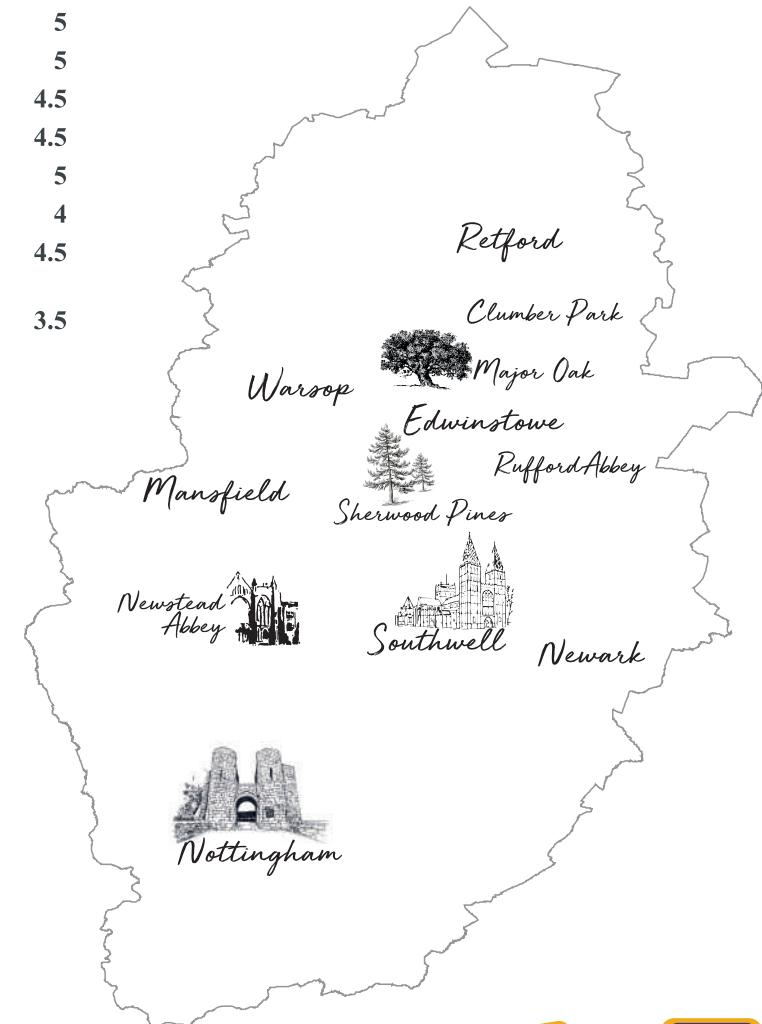
Sauces

Creamy peppercorn **3.5**

Diane **3.5**

Stilton sauce **3.5**

Chimichurri sauce **3.5**



(V) Suitable for Vegetarians | (VE) Vegan | (VEO) Vegan Option | (GF) Gluten Free

All items are subject to availability during food service hours. All weights are approximate prior to cooking. All dishes are prepared in kitchens where nuts and gluten are present. We cannot guarantee that fish items are free from bones. For any special dietary requirements please ask a member of staff before ordering. Pub People Company Ltd, Moorewood House, 15 Maisies Way, The Village, South Normanton, Alfreton, DE55 2DS, United Kingdom. Telephone 01773 510863.



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