

ENGLISH FIZZ

| | 125ml | Bottle |
|---|--------|--------|
| Chapel Down Sparkling Bacchus NV <i>Tenterden, Kent</i> | £6.50 | £35.00 |
| Fitz Sparkling Rose NV <i>Worthing, West Sussex</i> | £40.00 | |
| Simpsons Chalklands Cuvee 2018 <i>Barham, Kent</i> | £50.00 | |
| Gusbourne Brut Reserve 2016 <i>Appledore, Kent</i> | £10.25 | £60.00 |

SPARKLING WINE

| | 125ml | Bottle |
|--|--------|--------|
| Prosecco, Vaporetto, DOC <i>Veneto, Italy</i> | £5.75 | £31.00 |
| Champagne Palmer & Co. Brut <i>Reims, France</i> | £10.50 | £65.00 |

DESSERT WINE

| | 100ml | Bottle |
|--|-------|--------|
| Maury Grenat, Lafage, 2015 <i>Languedoc Roussillon, France</i> | £5.00 | £25.00 |
| Royal Tokaji Late Harvest, 2016 <i>Tokaji, Hungary</i> | £6.50 | £29.00 |

BEER & CIDER

PLEASE ASK FOR OUR RANGE OF GUEST ALES, CRAFT BEER AND CIDERS

| | Pint |
|--|-------|
| Pickled Egg Pilsner <i>4%, Kent</i> | £4.60 |
| Curious Lager <i>4.8%, Chapel Down, Kent</i> | £5.00 |
| Peroni <i>5.1%, Italy</i> | £5.20 |
| Beavertown Neck Oil <i>4%, London</i> | £5.50 |
| Guinness <i>4.4%, Dublin</i> | £4.80 |
| Aspalls Cider <i>4.5%, Suffolk</i> | £4.50 |
| Pickled Egg Pale Ale (Cask) <i>4%, Kent</i> | £3.80 |

HOUSE GINS

PLEASE ASK FOR OUR RANGE OF TONICS AND OTHER GINS

| | Single |
|---------------------------------------|--------|
| Bombay Sapphire, London Dry | £3.50 |
| Sipsmith, London Dry | £4.75 |
| Tanqueray, London Dry | £4.15 |
| Hendricks, Scotland | £4.50 |
| Silent Pool, Surrey | £4.75 |
| Mayfield, Sussex | £4.75 |
| Chapel Down Bacchus, Kent | £4.50 |
| Gin Mare, Spain | £4.75 |
| Chase Pink Grapefruit, Hereford | £5.80 |



SUNDAY MENU

ALL AVAILABLE TO TAKE AWAY

SNACKS

| | |
|---|-------|
| Docker Sourdough, Salted Butter | £2.50 |
| Salt & Pepper Squid with Garlic Mayonnaise | £7.00 |
| Whitebait with Sriracha Mayonnaise | £3.50 |
| Roasted Red Pepper Hummus, Docker Sourdough | £3.50 |
| Olives | £3.50 |

MAINS

| | |
|---|--------|
| Classic Ashmore Farmhouse Ploughman's | £13.95 |
| Fried Plaice and Tartare Sauce Bap | £11.95 |
| With Fries | |
| 'The Dirty Dog' Smoked Frankfurter | £9.00 |
| With Sauerkraut, French's & Ketchup, Crispy Onions, Fries | |
| Burger | £13.95 |
| 2 Beef Patties, Brioche Bun, Cheese, French's & Ketchup, Pickles, Fries | |
| Beer Battered Cod | £13.50 |
| With Beef Dripping Chips, Mushy Peas, Tartare Sauce | |
| 'Loaded Fries' | £6.50 |
| With Cheese Sauce, Sour Cream, Jalapeños, Bacon, Crispy Onions | |
| Chilli & Red Onion Marinated Walmerstone Tomatoes | £10.50 |
| With Black Olive, Feta, Basil Pesto | |
| 28 Day Aged Roast Sirloin of Beef & Yorkshire Pudding | £18.50 |
| With Rosemary & Garlic Roasters, Hispi Cabbage, Cauliflower Cheese, Carrots | |

WHITE WINE

| | 175ml | Bottle |
|---|-------|--------|
| Macabeo, Pez De Rio, 2018 <i>Aragon, Spain</i> | £5.00 | £19.50 |
| Grillo, Legato, 2017 <i>Sicily, Italy</i> | £5.50 | £22.00 |
| Grenache Blanc, Petit Papillon, 2018 <i>Languedoc, France</i> | | £23.50 |
| Vinho Verde Branco, Conde Villar, 2018, Portugal | £6.00 | £27.00 |
| Viognier, Le Versant, IGP d'Oc, 2018 <i>Languedoc, France</i> | £7.40 | £28.00 |
| Chardonnay, La Serre, 2018 <i>Languedoc, France</i> | £7.00 | £27.00 |
| Picpoul Di Pinet, Cap Cette, 2018 <i>Languedoc, France</i> | £7.25 | £31.00 |
| Satellite Sauvignon Blanc, 2019 <i>Spy Valley, Marlborough, NZ</i> | | £31.00 |
| Riff Pinot Grigio, Alois Lagedar, 2017 <i>Alto-Adige, Italy</i> | | £32.00 |
| Sancerre Girard 'Silex' <i>Loire Valley, France</i> | | £48.00 |
| Chardonnay, Truchard, 2016, <i>Napa Valley, USA</i> | | £52.00 |
| Chablis 1er Cru 'Vaillons', Jean Defiax, 2016 <i>Burgundy, France</i> | | £55.00 |
| Pouilly Fuisse, 2015, Domaine Denogent <i>Burgundy, France</i> | | £65.00 |
| Chassagne Montrachet, 2017, Caroline Lestime <i>Burgundy, France</i> | | £85.00 |

ROSE WINE

| | 175ml | Bottle |
|--|-------|--------|
| Petit Papillon Grenache, 2017 <i>Languedoc, France</i> | £5.50 | £16.50 |
| Domaine d'Astros, 2018, <i>Provence, France</i> | £8.00 | £28.00 |
| Chateau Saint Baillon, 2018, <i>Provence, France</i> | | £38.00 |

RED WINE

| | 175ml | Bottle |
|---|-------|--------|
| Tempranillo/Merlot, Pez De Rio, 2018 <i>Aragon, Spain</i> | £5.00 | £19.50 |
| Nero d'Avola, 2018, Legato <i>Sicily, Italy</i> | | £21.50 |
| Merlot, Saint Etalon, 2018 <i>Languedoc, France</i> | £6.00 | £24.00 |
| Shiraz, The Wine Farer Series, 2018 <i>Western Cape, South Africa</i> | £6.50 | £26.00 |
| Rioja Crianza, Castillo Clavijo, 2018 <i>Rioja, Spain</i> | | £27.00 |
| Frapatto 'Caruso Manini', Terre di Giamura, 2018 <i>Sicily, Italy</i> | | £27.50 |
| Malbec, Tilia, 2017 <i>Mendoza, Argentina</i> | £7.00 | £28.00 |
| Cotes Du Rhone, Haut de Brun, Alain Jaume, 2016, <i>Rhone Valley, France</i> | £8.00 | £34.00 |
| Chianti Classico, 2017, Castellare di Castellina <i>Tuscany, Italy</i> | | £44.00 |
| Pinot Noir, Craggy Range, 2016, <i>Martinborough, New Zealand</i> | | £50.00 |
| Chateau K de Kirwan, 2014, Margaux, <i>Bordeaux, France</i> | | £65.00 |
| Nuits St George, 2016, Domaine Chauvenet <i>Burgundy, France</i> | | £75.00 |
| Gevrey Chambertin, 2017, Domaine Roux <i>Burgundy, France</i> | | £90.00 |



PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES. WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT.



FIND US ONLINE
WWW.THEDUKEWILLIAMICKHAM.COM