



The Iron Duke

Starters

- Smoked haddock skink £5.00
- Home pressed corned beef, gherkins £5.50
- Potted brown shrimp & daily bread £7.50
- Heritage tomatoes & virgin rapeseed oil on toast £6.00
- Chicken liver, chicory & Madeira butter £5.00

Mains

- Cod, prawn & smoked haddock fish pie, minted peas £10.00
- Rare breed hanger steak, horseradish, watercress & chips £14.50
- Spatchcock chicken, tarragon butter, roast tomatoes & mash £12.50
- Roasted beetroot, lentils, dandelion & toasted crumbs £9.00
- Devilled whole mackerel, radish, celery salt & new potatoes £11.00
- O'Hagan's Lincolnshire pork sausage, mash & gravy £9.50
- Cauliflower, blue cheese & potato pie, rough puff pastry & greens £9.00
- Lamb Barnsley chop, green butter, green beans & new potatoes £14.00
- Cheese burger, gherkins, tomato, salad, onion relish & chips £10.00
- Witch sole, brown shrimp, mash & greens £13.50

Sides

- | | | |
|--------------|--------------------|--------------|
| Salad £2.50 | Mash £2.00 | Radish £4.00 |
| Bread £1.50 | Chips £1.50 / 3.00 | Peas £2.50 |
| Greens £2.00 | New potatoes £2.50 | |

Desserts

- Sticky toffee & vanilla ice cream £5.50
- Spotted dick & custard £5.00
- Sherry trifle £6.00
- Selection of British artisanal cheese £8.50

Beef Wellington Fridays

- Sticky toffee & vanilla ice cream £5.50
- Spotted dick & custard £5.00
- Sherry trifle £6.00
- Selection of British artisanal cheese £8.50



Whites Wines

Chenin Blanc, Riebeek Cellars, South Africa

Good unoaked Chardonnay from the Languedoc.
Fully quaffable

175ml £3.90 250ml £5.55 Bottle £15.50

Chardonnay, Poker Face, Australia

Un-oaked and has been left on the lees to give it a creamy finish

175ml £4.20 250ml £5.95 Bottle £16.50

Picpoul de Pinet, Domain Delsol Languedoc, France 2009

Crisp, citrusy wine with subtle mineral and a nutty overtone
Bottle £17.00

Rioja Blanco, Marques Del Atrio, Spain

Expressing flavours of apple and pear with a light floral background

175ml £4.50 250ml £6.55 Bottle £18.00

Pinot Grigio, Villa Cerro, Italy 2010

Dry with delicate fruit character, crisp palate

175ml £4.70 250ml £6.75 Bottle £18.50

Sauvignon Blanc, Domaine St. Marc, France 2009

Exhibits crisp and refreshing fruit flavours

175ml £4.75 250ml £6.80 Bottle £19.00

Gavi, Antario, Italy 2008

Dry with lots of citrus fruit. Very refreshing
Bottle £21.50

Riesling, Westend Estate, Australia 2009

Fresh and lively wine of lemon and limes with a hint of spice
Bottle £24.00

Sauvignon Blanc, Crossings, Marlborough, New Zealand 2009

Pungent citrusy aromas, ripe zesty citrus flavours

Bottle £26.00

Napoleon's Old Favorites

Chablis, Domaine de Varoux, Burgundy, France 2005

Clean citrus aromas. Steely and flinty edge which Chablis is so famous for

Bottle £32.00

Marsault Vieilles Vignes Domaine Bocard Burgundy, France 2005

A Classic, tasty oak and pineapple flavours with a refined richness

Bottle £60.00

Rosé wine

Zinfandel, Cutler Crest, California

Medium wine with flavours of sweet and ripe red berries

175ml £4.00 250ml £5.75 Bottle £16.00

Syrah, La Petite Vigne Vin de Pays d'OC, France 2009

Easy drinking and light with subtle flavours of summer berries

175ml £4.25 250ml £6.10 Bottle £17.00

Pinotage, Riebeek Cellars, South Africa 2010

Medium wine with flavours of sweet and ripe red berries

Bottle £32.00

Red Wine

Nero D'Avola, Palma Nero, Sicily 2010

Wild berries, blackcurrant and spice. Smooth on the finish

175ml £3.90 250ml £5.55 Bottle £15.50

Merlot, Coastline, South Africa 2010

Soft and smooth plum & blackcurrant

175ml £4.00 250ml £5.75 Bottle £16.00

Montepulciano D'Abruzzo DDOC, Farina, Italy 2009

Light cherry notes with a smooth and subtle finish

Bottle £17.00

Shiraz, Richland, Australia 2010

Ripe berry fruit and smoky oak flavours, hints of spicy black pepper

175ml £4.75 250ml £6.80 Bottle £19.00

Malbec, San Felipe, Argentina 2010

Blackcurrant and plum intermingled with cardamom and pepper. A great match with Beef Wellington

175ml £5.00 250ml £7.15 Bottle £20.00

Tempranillo, Darien Rioja, Spain 2008

Easy drinking, plenty of cassis and plum flavours

175ml £5.25 250ml £7.50 Bottle £21.00

Côtes du Rhône, Domaine de l'Ameillaud, France 2009

Easy drinking, plenty of cassis and plum flavours

175ml £5.25 250ml £7.50 Bottle £21.00

Brouilly, Chateau de Pave, France 2005

100% Gamay grape this wine is bursting with ripe cherry fruit

Bottle £21.00

Chateau Hostens-Picant St. Foy, Bordeaux, France

Dark fruit flavours, well rounded

Bottle £30.00

Pinot Noir, Devils Corner, Tasmania 2009

Aromas of black cherry and strawberries with mouth filling ripe plums

Bottle £30.00

Beaune 1er, Louis Jadot, Burgundy, France 2002

Wild berry aromas, fruity and silky on the palate

Bottle £30.00

Victorious Sparkling Wines

Prosecco Moinet, Conegliano Brut Italy

Glass £5.00 Bottle £30.00

Collet Champagne, Brut N.V.

½ Bottle £20.00 Bottle £40.00

Collet Rosé Champagne, Brut N.V

Bottle £45.00

Laurent-Perrier Brut NV

Bottle £50.00

Laurent-Perrier Cuvée Rosé

Bottle £80.00