



THE DUKE OF GREENWICH

THIS MENU IS DESIGNED TO BE SHARED, SO ALL DISHES WILL BE SERVED AS SOON AS THEY ARE COOKED

MARINATED OLIVES 5 HOUSE PICKLES 5 SPICY CHICKEN CRACKLING 5

BREADS AND DIPS

BABA GANOUSH, PUMPKIN SEED DUKKAH, FLATBREAD	9.5
HARISSA HUMMUS, CRISPY CHICKPEAS, FLAT BREAD	9.5
TAHINI, CONFIT GARLIC, OLIVE FOCACCIA	9.5

SMALL PLATES

HERITAGE TOMATO PANZANELLA SALAD	12
FRIED BBQ CAULIFLOWER WINGS, CHIPOTLE MAYO	10
GRILLED ASPARAGUS, CONFIT GARLIC, SHALLOT CRUMB	12
HISPI CABBAGE, CRISPY CHILLI OIL	9.5
CURRIED ROMANESCO BURGER, ONION BHAJI, CHUTNEY	14
GRILLED OCTOPUS SALAD, PIQUILLO PEPPERS, OLIVES	22
MERGUEZ SAUSAGE, FENNEL SAUERKRAUT	14
CHEESEBURGER, CANDIED BACON, BURGER SAUCE	15

EXTRAS

FOLX FARM SALAD, MUSTARD DRESSING	6
FRIES, PERI PERI SALT	6
HOUSE POTATO SALAD	6
EXTRA FLATBREAD	2

DESSERTS

PEANUT BUTTER CHEESECAKE, BANANA CREAM, SALTED CARAMEL	9.5
LEMON POSSET, POACHED RASPBERRIES, OAT CRUMBLE	9.5

ALL PRICES INCLUDE VAT AT CURRENT RATE

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

OUR MENU IS COOKED OVER SUSTAINABLE CHARCOAL ON OUR CUSTOM MADE GRILL. SO PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS OR ALLERGIES BEFORE ORDERING AS WE CANNOT GUARANTEE DUE TO THE NATURE OF THE KITCHEN ENVIRONMENT.



THE DUKE OF GREENWICH

Wines by the glass

125 / 375 / BOTTLE

SPARKLING

MURASSI PROSECCO DOC BRUT - VICENZA, VENETO, ITALY 2023

HINTS OF FRESH FRUIT, HARMONIOUS, ELEGANT 6.5/17/32

VINICOLA NULLES CAVA - TARRAGONA, SPAIN, NV

APPLE, HONEY, CITRUS, QUINCE 8/19/38

ROSÉ

VIN EXPLORE ROSÉ CINSAULT - SOUTH-WEST FRANCE 2023

RASPBERRY, STRAWBERRY, PEACH 7/14/28

DOMAINE DE TRIENNES GRENACHE - PROVENCE, FRANCE 2023

FRESH CITRUS, STRAWBERRY, RED CURRANT 10/21/42

WHITE

DOMUS AGREDO PINOT BIANCO / GARGANEGA - VENETO, ITALY 2023

CRISP GREEN APPLE & CITRUS, REFRESHING 6.5/13/26

LAS MESAS BLANCO VERDEJO - TIERRA DE CASTILLA, SPAIN 2023

AROMATIC, FRESH, LEMON, PINEAPPLE, PEACH SKIN 7/15/30

LES DEUX MOULINS SAUVIGNON BLANC - LOIRE, FRANCE 2023

LIME, GOOSEBERRY, GRASS, TROPICAL FRUITS 8/17/34

TÂCHERONS CHARDONNAY IGP - PAYS D'OC, FRANCE 2022

PEAR, STONE FRUITS, OAK, VANILLA 9/19/38

RED

DOMUS AGREDO SANGIOVESE - VENETO, ITALY 2023

RIPE BLACK FRUIT, SOFT TANNIN 6.5/13/26

LAS MESAS TEMPRANILLO - TIERRA DE CASTILLA, SPAIN 2023

RASPBERRY, BLACK CHERRY, BRAMBLE 7/15/30

TACHERONS PINOT NOIR - PAYS D'OC, FRANCE 2022

RED FRUITS, EARTH, JASMINE, MEDIUM BODIED 9/19/38

MOCABERO PRIMITIVO SALENTO - APULIA, ITALY 2022

CASSIS, SWEET SPICE, KIRSCH, SMOOTH 11/23/46

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