



# 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, FLATBREAD 9.5

## **SMALL PLATES**

CUCUMBER, MELON & DILL SALAD 10  
FRIED BBQ CAULIFLOWER WINGS, CHIPOTLE MAYO 10  
BOBBY BEAN, COURGETTE, FETA & SALSA VERDE 12  
HISPI CABBAGE, AUBERGINE & HARISSA 12  
CURRIED CAULIFLOWER BURGER, ONION BHAJI, CHUTNEY 14  
CHEESEBURGER, CANDIED BACON, BURGER SAUCE 15

## **EXTRAS**

FRIES, PERI PERI SALT 5  
GRILLED CORN, CHILLI & PARMESAN 8  
COLESLAW 5  
POTATO SALAD 5  
EXTRA FLATBREAD 2

## **DESSERTS**

STRAWBERRY & ELDERFLOWER TRIFLE 8  
PEANUT BUTTER CHEESECAKE, BANANA CREAM, SALTED CARAMEL 9.5  
CHOCOLATE & PISTACHIO SUNDAE 8  
SELECTION OF ICE CREAM & SORBET (ASK FOR TODAY'S SELECTION) PER SCOOP 3

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.



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## SAMPLE BBQ/SMOKER SPECIALS

BUFFALO CHICKEN WINGS	10
PULLED BBQ BEEF BUN, PICKLED CHILLI	15
GOCHUJANG PORK BELLY BURNT ENDS	14
HALF BEER CAN CHICKEN, BBQ SAUCE	16
BAVETTE STEAK, CHIMICHURRI	20
SMOKED BEEF SHORT RIB, TORTILLA, SOUR CREAM & PICKLED ONIONS (WHEAT, SULPHITES, DAIRY)	18
SMOKED & FRIED CHICKEN WINGS, BUFFALO MAYO	10
MERGUEZ SAUSAGE, TZATZIKI, PICKLED CHILLI, PITTA	14

ALL PRICES INCLUDE VAT AT CURRENT RATE.

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHICH GOES DIRECTLY TO THE STAFF  
WE CATER FOR ALLERGIES AND DIETARY REQUIREMENTS, BUT WE ARE UNABLE TO GUARANTEE  
DUE TO THE KITCHEN ENVIRONMENT

@THEDUKEOFGREENWICH - 02088583577 - INFO@DUKEOFGREENWICH.COM

*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 CINSULT - 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

**ORANGE**

PARAJES DEL VALLE MACERACIÓN MACABEO - JUMILLA 2022

*MELON, TANGERINE, WHITE NUT, SAVORY* 12/24/48

**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

MOCAVERO PRIMITIVO SALENTO - APULIA, ITALY 2022

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

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