The Duke of Greenwich

meat is from our favourite regenerative farm, Lyons Hill in Dorset
Fish is fresh from James Knight of Mayfair, sourced from Cornwall
Vegetables are from our partners at New Covent Garden market

OLIVES 5 HOUSE PICKLES 5

SMALL PLATES

Baba ganoush, pumpkin seed dukkah, flatbread	9.5
harissa hummus, crispy chickpeas, flatbread	9.5
Heritage tomato panzanella salad	12
Grilled asparagus, confit garlic, shallot crumb	12
Hispi cabbage, crispy chilli oil	9.5

SMOKED SUNDAY ROAST PLATTER - £27 PER PERSON
20 HOUR SMOKED BEEF BRISKET, SMOKED CHICKEN
GRILLED HISPI CABBAGE, BEEF FAT POTATOES,
HONEY ROAST CARROTS, BONE MARROW GRAVY
YORKSHIRE PUDDING

Roast squash, pearl barley stuffing, rosemary potatoes, grilled hispi cabbage, fennel roast carrots, gravy	21

SIDES

2 beef fat yorkshire puddings	5
Mac & Cheese	5
folx farm salad, honey mustard dressing	6
House potato salad	6
Fries, peri peri salt	6

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
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As with our food, we are always happy to praise our suppliers; for some of our pouring wines, we use the fantastic East London importer Uncharted Wines, who specialise in draught from micro producers across Europe, ensuring freshness, eco-positive, low waste and always low intervention wines. Please ask for a taste!

Sparkling — 125 / 375 / Bottle

Vitelli Prosecco DOC Brut - 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*

Lambrusco Solco Paltrinieri, Emilia Romagna, Italy
rich dark fruit, blackberries & blackcurrants — *45*

Rosé — 175 / 375 / Bottle

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*

Rosa dei casaretti Chiaretto DOC - Veneto, Italy 2022
Red berry, bright, refreshing — *42*

White — 175 / 375 / Bottle

Domus Agredo Pinot Bianco / Garganega - Veneto, Italy 2023
Crisp green apple & citrus, refreshing — *6.5/13/26*

~~Vinho Verde Chin Chin, Quinto Do Ermizio, Portugal 2024~~
~~*pear, nectarine, spritzy* — *7/15/30*~~

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*

La Raia Gavi DOCG Cortese - Piedmont, Italy 2023
Stone fruit, flowers, fresh acidity, almond — *46*

Labadens Escartefigue Viognier - Rhone, France 2023
Gooseberry, passionfruit, green vegetable — *48*

Olivier Morin Bourgogne Blanc - Chitry, France 2020
Apple, flint, flower, mineral, citrus — *60*

Natural Style

Celler Frisach, Garnacha Blanca - Terra Alta, Spain 2023
White fruit, citrus, pineapple, anise — *46*

Craven Chenin Blanc - Stellenbosch, South Africa 2022
Ripe fruit, spicy pear, honeysuckle, orange — *60*

Aperitifs — *All 11*

Negroni
Gin, sweet vermouth, Campari

Kir Royal
Chambord, prosecco, amarena cherry

Old Fashioned
Bourbon, orange, bitters, sugar

Margarita
Tequila, lime, triple sec

Aperol Spritz (9)
Aperol, prosecco, soda, orange

Amaretto Sour
Amaretto, lemon juice, cherry, foam

Red — 175 / 375 / Bottle

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*

Parajes del Valle Monastrell - Jumilla, Spain 2022
Cherry, green spice, red currant — *48*

Vincent Lacoste Claret - Bordeaux, France 2022
Capsicum, frozen cherry, raspberry — *52*

Clos 93 L'interrogant Garnacha - Priorat, Spain 2022
Balsamic, blackcurrant, plum, violet — *58*

Cassini Saint-Emilion - Bordeaux, France 2021
Leaf, red berry, plum, graphite — *68*

Orange — 175 / 375 / Bottle

Parajes del Valle Maceración Macabeo - Jumilla 2022
Melon, tangerine, white nut, savory — *12/24/48*

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