ARCHDUKE

BREADBOARD £4.50 GIOVANNA OLIVES £4.50 SMOKED ALMONDS £4.50

APPETISERS

Soup of the Day £8.50
Sourdough Bread

Vegan Meze £9
Hummus, Guacamole, Giovanna Olives, Pitta Bread

Butterfly Prawns in Crispy Breadcrumbs £9
Sweet Chilli Dip

Chicken Pate £9
Sourdough Toast

Warm Artichoke, Cheese & Spinach Dip £9
Tortilla Chips

Prawn & Crayfish Salad £9.50
Guacamole, Seafood Sauce

Smoked Salmon £10.50
Dill Crème Fraiche, Capers, Brown Bread

King Prawns £11
Garlic Butter

CHARGRILL CLASSICS

Baked Field Mushroom £20
Grilled Vegetables, Goats' Cheese, Pesto, Balsamic Glaze, Chunky Chips

Sausage & Mash £20
Green Beans, Peppercorn Sauce

Salmon Fishcake £20
Tartar Sauce, Chunky Chips, Mixed Salad

Beef Bourguignon £21
Mashed Potato, Green Beans

Shetland Isles Salmon £24
Dill Crème Fraiche, Baby Potatoes, Green Beans

King Prawns £30
Garlic Butter, Grilled Peppers, Fries

SIGNATURE STEAKS

There's no secret to great steak.
Simply use prime beef, grass fed, and aged the traditional way for a minimum of 21 days.
Chargrilled as black or as blue as you like.

Steak Frites £24
Rump Steak, Béarnaise Sauce, Fries

Flat Iron (6oz) £28
Lean, Bold & Beefy, Peppercorn Sauce, Fries

Ribeye (10oz) £33
Marbled for maximum flavour, Peppercorn Sauce, Fries

Fillet (6oz) £36
Melt in the mouth tender, Béarnaise Sauce, Fries

Côte de Boeuf (22oz) £59
Bone in Forerib, for the ravenous or to share, Peppercorn Sauce, Chunky Chips

ROTISSERIE CHICKEN

£21

Half a Rotisserie Chicken, Comeback Sauce, Fries

FISH & CHIPS

£22

Beer Battered Haddock, Tartar Sauce, Mushy Peas, Chunky Chips

BURGERS

single £20, double £24

BACON & CHEESEBURGER
Cheddar Cheese, Bacon, Fries

GUACAMOLE & SMOKED BACON
Guacamole, Smoked Streaky Bacon, Fries

BURGER STACK
£26
Double Burger, Bacon, Cheddar Cheese, Guacamole, Field Mushroom, Chunky Chips

VEGAN CHEESEBURGER
£20
Vegan Garden Burger, Vegan Cheese, Veganaise, Fries

SIDES

£5

Fries
Chunky Chips
Green Beans
Mashed Potato
Baby Potatoes
Sautéed Mushrooms
Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs
Mixed Salad
Mixed Leaves, Cucumber Tomato, Vinaigrette Dressing

SALADS

Kale & Quinoa Salad £10/18
Feta Cheese, Quinoa, Kale, Tomato, Pomegranate, Avocado

Archduke Special Salad £10/18
Goats' Cheese, Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette

Chicken Caesar Salad £11/21
Chargrilled Chicken Breast, Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

PRIX FIXE

2 courses £28 / 3 courses £32

STARTERS

Butterfly Prawns in Crispy Breadcrumbs
Sweet Chilli Dip

Chicken Pate
Sourdough Toast

Vegan Meze
Hummus, Guacamole, Giovanna Olives, Pitta Bread

Soup of the Day
Sourdough Bread

MAINS

Steak Frites
Rump Steak, Béarnaise Sauce

Baked Field Mushroom
Grilled Vegetables, Goats' Cheese, Chunky Chips

Sausage & Mash
Green Beans, Peppercorn Sauce

Vegan Cheeseburger
Vegan Garden Burger, Vegan Cheese, Veganaise, Fries

Salmon Fishcake
Tartar Sauce, Chunky Chips, Mixed Salad

DESSERTS

Apple Flan
Vanilla Ice Cream

Ice Cream Sundae
Chocolate & Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Blood Orange Sorbet

Cornish Brie & Grapes

The above prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff.
Allergens – before ordering, please speak to our staff about your food allergen and intolerance requirements.

thearchduke1979
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ARCHDUKE WINE LIST

RED

175 ML GLASS / 375ML CARAFE / BTL

OLD WORLD

House Wine, Vina Adela, Vina Espana Tinto, Spain
£6.75 / £14

Tempranillo, 'Arbol de Vida', Parra Jiminez, Spain (Organic)
£8.50 / £17.50 / £34

Flor de Penalva Reserva, Dao, Portugal
£37

Primitivo, Secondo Piano, 'Puglia', Italy
£10 / £20.50 / £40

Rioja Crianza, Bodegas Azabache, Spain
£10.25 / £21 / £41

Pinot Noir, L'Artiste, Loire Valley, France
£10.75 / £22 / £43

Merlot, Château le Breton, Bordeaux Superieur, France
£44

Rioja Reserva, Bodegas Taron, Rioja Alta, Spain
£58

WHITE

175 ML GLASS / 375ML CARAFE/ BTL

House Wine, Vina Adela, Vina Espana Blanco, Spain
£6.75 / £14

Pinot Grigio/Catarratto, IL Barco, Italy
£8 / £16.50 / £32

Chenin Blanc, Boatmans, South Africa
£33

Viognier Marsanne, Roche de Belanne, Languedoc, France
£8.75 / £18 / £35

Chardonnay, Paraiso Sur, Chile (Organic)
£9 / £18.50 / £36

Vinho Verde, 'Loureiro', AB Valley Vineyards, Portugal
£9.50 / £19.50 / £38

Picpoul de Pinet, Rocs Blancs, Languedoc, France
£41

Sauvignon Blanc, Wairau River Estate, Marlborough, NZ
£11.25 / £23 / £45

Albarino, Condes de Albarei, 'Rias Baixas', Galicia, Spain
£12 / £24.50 / £48

Gavi di Gavi, 'Ca do Bosio Single Vineyard', Piedmont, Italy
£56

Sancerre, Domaine Merlin-Cherrier, Loire Valley, France
£62

SOMMELIER SELECTS

Cava Brut Tradicional £45
'Pupitre' Castell D`Or, Spain
An authentic Cava. Pupitre captures the magical essence of Barcelona. A classic, refreshing and dry sparkling wine with a fine mousse.

Chablis 1er Cru £89
Mont Milleu, Domain Alain Gautheron, Burgundy, France
This traditional Chablis from a top premier cru vineyard has a fresh steely flavour from the influence of the chalky vineyard soils. The palate is expressive with delightful flavours and yet is crisp and dry, with an elegant minerality.

Vinho Verde 'Loureiro' £38
AB Valley Vineyards, Portugal
An aromatic and zesty fresh white displaying notes of honeysuckle, orange blossom, green apple and slight spritzy tingle on the tongue to finish.

Margaux, Chateau £79
De La Coste, Bordeaux, France
Margaux wines are considered by many to be very elegant and aromatic, with silky smooth tannins. This classic Claret has great finesse and character.

Pale Rose, La Belle £39
Eternelle, South of France
An excellent 'Provence style' rose with a light pale colour and juicy red fruit characteristics. Creamy, fresh and easy drinking

Brunello di Montalcino, £97
Donatella Colombini, Tuscany, Italy
The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.

NEW WORLD

Merlot, Whale Point, Western Cape, South Africa
£8 / £16.50 / £32

Malbec, Highest Point, 'Mendoza', Argentina
£9.75 / £20 / £39

Malbec, Altosur, 'Mendoza', Argentina
£11.50 / £23.50 / £46

Pinot Noir, Long Barn, 'California', USA
£48

Malbec, Saurus Select 'Patagonia' Schroeder, Argentina
£55

ROSÉ

175 ML GLASS / 375ML CARAFE/ BTL

House Wine, Vina Adela, Vina Espana Rosado, Spain
£6.75 / £14

Pinot Grigio Rosé, San Antini, Italy
£8 / £16.50 / £32

Pale Rose, La Belle Eternelle, South of France
£9.75 / £20 / £39

Whispering Angel, Provence Rosé, France
£15.25 / £30.75/ £61

HOUSE WINES

175ml Glass £6.75 / 375ml Carafe £14

Introducing our easy drinking house wines

Crisp White, Soft & Fruity Rose or Smooth Red

SPARKLING & CHAMPAGNE

125 ML GLASS / BTL

SPARKLING

Prosecco Brut Azzillo Extra Dry, Italy
£9 / £39

Thomson & Scott, 'Noughty',
Sparkling Chardonnay, Spain (0% Alcohol, Organic)
£9 / £39

Prosecco Rosé Barocco, Italy
£9.25 / £40

Cremant de Bourgogne 'Blanc de Blancs'
Deux Roches, Burgundy, France
£58

Nyetimber Classic Cuvee, Multi Vintage, England,
£72

CHAMPAGNE

Laurent Perrier, 'La Cuvée' Brut NV
£19 / £88

Prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff.
Wines by the (175ml) glass are 11-15% ABv, spirits (25ml) 37.5 - 40% Abv.
Champagne and Prosecco are served in 125ml glasses. All our pouring wines are available in 125ml measures

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