

# MENU

MON - THURS 12-3PM & 5-9PM  
 FRI & SAT 12-9PM  
 SUNDAY & BANK HOLIDAYS 12-7.30PM

## - NIBBLES - ORDER ANY THREE FOR 10

OLIVES*	3.5
PANI PURI SHELLS°	3.5
GOATS CHEESE & BEETROOT ARANCINI°	4
CHERRY TOMATO & MOZZARELLA SALAD°	3.5
MAPLE GLAZED SAUSAGES	3.5
MACARONI CHEESE FRITTERS°	3.5
SPLICED AUBERGINE BITES*	3.5

## SMALL

*Plates*

<b>BREAD BOARD°</b> sun blushed tomato butter, lemon & sage salt, house breads	4.5
<b>SOUP OF THE DAY*</b> homemade ciabatta, plant butter	6.5
<b>CUMBERLAND SAUSAGE RAREBIT</b> sourdough, date & apple chutney	7.5
<b>SALT &amp; PEPPER CALAMARI</b> hoisin dressing, prawn powder	7.5
<b>PAN SEARED PIGEON BREAST</b> poached rhubarb, pickled berries, red onion gel	7.5
<b>ROASTED PEPPER &amp; BEETROOT HUMMUS BRUSCHETTA*</b> summer baby vegetables	7
<b>CONFIT CRISPY BELLY PORK</b> pea puree, celeriac remoulade, apple gel	8
<b>SMOKED HADDOCK CROQUETTE</b> wholegrain mustard dressing, pickled greens	7.5

*Bakery*

**FROM THE**  
 served daily from 12 - 3pm

### ALL SERVED WITH CHIPS & SALAD

<b>CROQUE MONSIEUR</b> triple decker cheese, ham & Cumbrian rarebit	9
<b>NEW YORKER</b> pastrami, gherkin, mustard mayo, tomato	8.5
<b>BAO BUNS</b> HADDOCK GOUJONS, TARTAR SAUCE	9
PULLED PORK	9
BBQ SWEETCORN*	8
<b>DUKE BUTTIES ON WHITE OR BROWN BREAD</b> CHEESE & RED ONION MARMALADE°	6
HOME ROASTED HAM & PICCALILLI	6
CHARGRILLED SPICED AUBERGINE, HARISSA MAYO, ROCKET, CRISPY CHICKPEAS	6

### A SHARING PLATTER FOR TWO OR A BIG MEAL FOR ONE

<b>THE ULTIMATE PLATTER</b> BEEF SLIDER & GHERKIN KETCHUP BBQ CHICKEN WINGS PULLED PORK BAO BUN MINI FISH & CHIPS MACARONI CHEESE FRITTERS° ROCKET & PARMESAN SALAD	30
<b>SMORGASBORD</b> HONEY ROAST HAM PASTRAMI CHORIZO MINI MAPLE GLAZED CHIPOLATA APPLEWOOD CHEESE° LANCASHIRE CHEESE° HOUSE CHUTNEY* CORNICHONS* TOMATO & MOZZARELLA SALAD° BEETROOT HUMMUS* HOUSE BREADS°	27.5

**SHARING**  
*Plates*

plant based\* vegetarian°



**THE DUKE OF EDINBURGH HOTEL & BAR, BARROW.**

Food allergies and/or intolerances: please let us know of any and all food allergies/intolerances when placing your order, even if they do not seem relevant to the dish you are ordering. We prepare all food in areas where allergens are handled so cannot guarantee there will be no cross-contamination. If you would like to see our allergen menu, wish to discuss the ingredients we use or whether we can make substitutions to dishes please ask a member of staff.

# BIG *Plates*

<b>LANCASTER BLONDE BEER BATTERED HADDOCK</b>	<b>15</b>
twice cooked chips, mushy peas, tartar sauce	
<b>CAJUN KING PRAWN SKEWERS</b>	<b>17</b>
broccoli & chilli slaw, long grain rice	
<b>PAN FRIED SEABASS</b>	<b>18</b>
sweet potato fondant, grape & buttermilk velouté, charred tenderstem, crispy kale	
<b>PRESSING OF LAMB SHOULDER</b>	<b>22.5</b>
dauphinoise potatoes, minted pea puree, roasted heritage carrots, lamb jus	
<b>HONEY MUSTARD GLAZED HAM</b>	<b>15</b>
fried egg, twice cooked chips	

<b>SUN BLUSHED TOMATO &amp; BROCCOLI GNOCCHI*</b>	<b>16</b>
plant cream, chickpeas, almond crumb, spinach, pesto dressing	
<b>10oz SIRLION STEAK</b>	<b>27</b>
confit tomato, field mushrooms, twice cooked chips, rocket & parmesan salad	
<b>PANKO CRUMB CHICKEN KIEV</b>	<b>17</b>
textures of sweetcorn, creamed potatoes	
<b>SPICED SWEET POTATO &amp; COCONUT CURRY*</b>	<b>14</b>
baby corn, chickpeas, spinach, peppers, long grain rice	
<b>SMOKED CHICKEN CAESAR SALAD</b>	<b>15</b>
aged parmesan, anchovies, baby gem, boiled egg, croutons	
<b>48-HOUR SLOW COOKED BEEF SHORT RIB</b>	<b>22</b>
Irish-style potato pancake, pea purée, roasted carrots	

## BURGERS SERVED WITH TWICE COOKED CHIPS & SALAD

<b>THE DUKE</b>	<b>15</b>
6oz beef patty, bacon, burger sauce, cheese, relish	
<b>MAKE IT BIGGAR</b>	<b>21</b>
two 6oz beef patties, bacon, cheese, onion rings, hash brown, mustard mayo, gherkin, relish	
<b>THE FLORUM*</b>	<b>15</b>
grilled plant based patty, vegan cheese, relish, toasted ciabatta	
<b>THE FURNESS CRABBEY</b>	<b>16</b>
tempura soft shell crab burger, harissa mayo	
<b>THE HOCKS</b>	<b>16</b>
texan bbq pulled pork, macaroni cheese fritter, pickled red onion	
<b>CHICKERSTOWN</b>	<b>15.5</b>
buttermilk chicken, cheese, hash brown, gochujang sauce	

### GO ROGUE & ADD EXTRAS...

HASH BROWNS*	2	MACARONI CHEESE	
ONION RINGS*	2	FRITTER <sup>o</sup>	2.5
PRAWN SKEWER	4	BACON	3

## - SIDES -

SALAD BOX*	3.5
TWICE COOKED CHIPS*	4
SALT & PEPPER CHIPS*	4.5
POSH FRIES <sup>o</sup>	5.5
CREAMED POTATOES <sup>o</sup>	4.5
ONION RINGS*	4
VEGETABLE BOWL*	4
CHEESY GARLIC SOURDOUGH <sup>o</sup>	5.5
<b>FEELING SAUCY?</b>	3.5 each
PEPPERCORN	
BLUE CHEESE	
GARLIC & CHILLI BUTTER	

## SWEET *Stuff*

<b>STICKY TOFFEE PUDDING</b>	<b>7.5</b>
toffee sauce, vanilla ice cream	
<b>RASPBERRY &amp; WHITE CHOCOLATE PARFAIT</b>	<b>7.5</b>
mango sorbet	
<b>PISTACHIO &amp; MARMALADE BAKEWELL</b>	<b>8</b>
cherry ripple ice cream	
<b>HOT CHOCOLATE BROWNIE*</b>	<b>7.5</b>
honeycomb, candied hazelnut, dairy-free vanilla ice cream	
<b>CHEESE PLATE<sup>o</sup></b>	<b>9</b>
biscuits, house chutney	

plant based\* vegetarian<sup>o</sup>



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