

MENU

SERVED DAILY

MONDAY - THURSDAY 12-3PM & 5-9PM
FRIDAY & SATURDAY 12-9PM
SUNDAY & BANK HOLIDAYS 12-7.30PM

SERVICE: PLEASE PLACE YOUR ORDER AT
THE BAR OR PRESS YOUR TABLE BUZZER
& WE’LL COME TO YOU!

BREAKFAST & BRUNCH

UNTIL 12PM
BRUNCH JUST GOT BETTER!
PAIR YOUR BRUNCH WITH A
BREAKFAST COCKTAIL FROM 11AM

EGGS BENEDICT 10
toasted English muffin, poached eggs,
hollandaise sauce + your choice of two...
avocado° • bacon • ham • chorizo
• pulled pork • spinach°

THE FULL THING 12
sausage, bacon, tomato, mushroom,
black pudding, hash brown, egg,
baked beans, toast

THE VEGGIE FULL THING° 12
plant sausage, veggie pudding, egg,
halloumi, tomato, mushroom, beans,
hash brown

SMOKED KIPPERS 8.5
kippers, egg, bread, butter

SHAKSHUKA° 8.5
baked eggs, North African-style
tomato sauce, bread

PORRIDGE 8
granola, dried fruits, nuts, seeds

PANCAKES 7.5
+ choose your topping ...
nutella & strawberries
bacon & maple
banoffee

LOADED HASH 8
beef brisket, halloumi, avocado,
poached eggs, spinach, siracha
hollandaise, pumpkin & chai seeds

VEGGIE HASH° 10
halloumi, hummus, spinach,
avocado, poached eggs, siracha
hollandaise, pumpkin & chai seeds

MINUTE STEAK & EGGS 10
mushrooms, tomato, choice of eggs

OMELETTE 10
ham, cheese, spinach

BREAKFAST BUTTIE 8
+ choose your items
bacon • sausage • egg

ON TOAST 8
eggs°
avocado*
baked beans*
scrambled tofu*

LITTLE ONES

(UNDER 12'S) INCLUDES STICKY
TOFFEE PUDDING OR ICE
CREAM 7.5

BREADED CHICKEN GOUJONS
fries, baked beans

MINI FISH & CHIPS
garden peas

SAUSAGE & MASH
garden peas, gravy

‘PARMESAN’ CREAM PENNE*
garlic sourdough

SMALL PLATES

SOUP OF THE DAY* 6.5
whipped seasoned ‘butter’, rustic bread

TIKKA SPICED HALLOUMI° 8.5
tomato salsa & toasted poppy seeds

BABA GANOUSH* 7
roasted smoked aubergine, crispy chickpeas,
pomegranate, ‘feta’, pitta chips

LAMB KOFTA 8.5
curried almond cream, yoghurt &
cucumber dressing, flatbread

BITS & BITES

ANY 3 FOR 12.5
SALT & PEPPER HASH BROWNS 6.5
kimchi mayo

TWICE COOKED CHIPS° 5
SHOESTRING FRIES° 5
+ upgrade to salt & pepper 1.5

GRILLED GEM LETTUCE 5
Ceasar dressing

**SMASHED CHILLI & GARLIC
ROASTED BROCCOLI° 5**
toasted almonds

ROASTED PADRON PEPPERS° 6
smoked sea salt, garlic crisp

TWICE BAKED GOATS CHEESE SOUFFLÉ° 9.5
beetroot jam, crispy onions, parmesan & chive custard

CHILLI & FENNEL CALAMARI 8.5
lemon mayo, crispy capers, rocket

CURRIED MUSSELS 8.5
tikka masala cream, sliced onions,
peppers, sourdough

DUCK EGG & SOLDIERS 9.5
panko crumb soft duck egg, sesame chicken soldiers,
black garlic ketchup

CORNED BEEF FRIES 6.5
mustard mayo, pickled shallots

GARLIC & CHILLI KING PRAWNS 6.5

CRISPY ONION STRINGS 4.5
cajun mayo

GARLIC & CHEESE FOCCACIA° 6

PEAS À LA FRANÇAISE 6

SAUTÉED NEW POTATOES* 5.5

RAINBOW SALAD° 6
soy & honey marinated mouli, carrot, cucumber,
sliced red onion, toasted sesame seeds

RUSTIC BREAD BOARD° 6.5
whipped butters & oil

CLASSICS

TRIO OF CARTMEL VALLEY SAUSAGES 18
wild boar and damson, duck & chilli jam,
pork & smoked stilton, champ mash,
caramelised onion jus

LANCASTER BLONDE FISH & CHIPS 17
Lancaster Blonde beer batter, hand-cut chips,
mushy peas, lemon & tartare sauce

STEAK & ALE PROPER PIE 18.5
local shin & chuck steak braised in Wainwright
real ale, silver skin onions, beef marrow jus,
whipped potato, seasonal vegetables

PROVENCAL PITHIVIER* 16.5
parmentier potato, market greens,
wild garlic split ‘cream’

RISOTTO VERDE* 16.5
courgette, spinach, garden peas,
‘cream’, ‘parmesan’, mint pesto

BUDDAH BOWL 17.5
red cabbage slaw, crispy chickpeas,
hummus, rainbow salad, spiced roast
vegetable couscous, shredded lettuce,
toasted sourdough flat bread, garlic &
chive dressing. your bowl, your choice ...
choose you flavour

BRAISED FEATHERBLADE OF BEEF 20
Lancaster Black, beef marrow hash brown,
hispi cabbage, fine beans, wild mushroom jus,
pickled red cabbage ketchup

PESTO CHICKEN 16.5
penne pasta, chilli, onion, garlic,
pesto cream, white wine, spinach

SPICED LAMB BREAST 19
Moroccan spiced stuffed breast of lamb,
roasted vegetable couscous, smoked aubergine
cream, smashed chilli & almond broccoli

CATCH OF THE DAY 18
fondant potato, peas ala francaise,
tartare sauce, crispy capers

PORK DUO 18.5
confit belly pork, crispy cheek, cider glazed carrots,
crispy bacon crumb, potato & apple terrine, apple jus

CRISPY CHICKEN THIGH
CAJUN POPCORN PRAWNS
HALLOUMI°
SALT & PEPPER CRISPY SHREDDED BEEF
BELLY PORK
TOFU*

THE KOREAN BBQ 17
panko crumbed chicken thigh, rainbow salad

THE SQUEEK & SPICY° 17
chilli & garlic halloumi, shredded lettuce,
Asian slaw, kimchi mayonnaise

THE HOOK, LINE & TARTARE 17
beer battered haddock, pickled cucumber,
tartare sauce, mushy peas

FEELING CHEESY? WANT TO CUSTOMISE
THE GOOD STUFF? CHOOSE FROM BRIE,
JACK CHEESE, STILTON, ‘MOZZARELLA’ OR
SMOKED CHEDDAR +1.5

FLAT OR STACKED BREAD

12-3PM | BROWN OR WHITE BLOOMER
OR FLATBREAD? YOUR CALL. COMES
WITH HOMEMADE CRISPS, SALAD &
SLAW - EVERY TIME.

PLOUGHMANS 7
ham, cheese, pickle

MINUTE STEAK 8.5
chimichurri

**GOATS’ CHEESE, ROCKET
& BALSAMIC ONIONS° 8**

PRAWN & MARIE ROSE 8.5

HOT ROAST OF THE DAY 8
gravy

CRISPY CHICKEN 8
garlic mayo

SHAKSHUKA & ‘MOZZERELLA’* 7

FROM THE GRILL

+TWO SIDES (BITS & BITES) & A SAUCE...
SERVED WITH FIELD MUSHROOMS, CONFIT
GRILLED TOMATOES & ROCKET SALAD

HAND CUT 10°Z SIRLOIN 30

CAJUN KING PRAWN 21

16°Z GAMMON & EGG 21

**HALF ROASTED BUTTERNUT SQUASH &
SMOKED AUBERGINE* 18**

CHICKEN SUPREME 19

LET’S GET SAUCY

PEPPERCORN	CAJUN CREAM°
SHAKSHUKA*	THYME JUS
CHIMICHURRI*	HOLLANDAISE°
BLUE CHEESE	+ £2 EACH

SWEET STUFF

STICKY TOFFEE PUDDING° 7
salted toffee sauce, vanilla ice cream

CHEESE PLATE° 9
selection of local cheeses, house chutney,
celery, grapes, whipped butter, crackers,
sourdough

KEY LIME CHOUX° 7
choux pastry, lime cheesecake, lime curd,
marshmallow

CHOCOLATE & PISTACHIO SEMIFREDDO° 7
pistachio butter, candied pistachio,
chocolate soil, chocolate paint

RHUBARB CRUMBLE* 7
toasted almond crumb

BLACKBERRY BRAMBLE BRÛLÉE° 7
blackberry jam brûlée, gin & tonic sorbet,
vanilla shortbread

SELECTION OF ICE CREAM° 2 PER SCOOP
please ask for flavours



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.

PLANT BASED* VEGETARIAN°