



**The Duke 10 Mile Menu - Thursday 17th May, 7pm**

Menu entirely from ingredients grown and sourced within a 10 mile radius of the pub. Head Chef Nic and team have put together a menu showcasing some of the wonderful produce in our lovely leafy corner of Surrey.

---

**Drink on Arrival**

Albury Vineyard, Classic Cuvée, English Sparkling Wine  
Surrey Hills, Shere Drop, Real Ale

**Amuse-bouche**

Ockley Farm Duck & Celeriac Remoulade, Crispy Chicken Skin Berry Coulis  
Tillingbourne Farm Trout Ceviche Blinis

**Starter**

Norbury Blue Cheese Double Baked Soufflé, Secretts Farm Baby  
Spinach, Wholegrain Cream

**Mains**

Herb Crusted Polden Lacy Rack of Lamb, Heritage Carrots, Dauphinoise Potatoes

Tillingbourne Rainbow Trout en Papillote, Garstons Farm  
Asparagus, New Potatoes, Basil Hollandaise

**Puds**

Ildiko's Chocolate Fondant, Salted Caramel & Honey Sauce,  
Vanilla Ice Cream

Secretts Farm Strawberry Eton Mess