



THE DUKERIES LODGE

In the heart of the forest



thedukerieslodge.co.uk



/DukeriesLodge

Daily Menu

Available Monday to Saturday 12 noon - 9pm | Sunday 12 noon - 7pm

To Start

Today's soup, local bloomer bread. (VEO) (NGCIO)	7.5
Sweet chilli chicken, shredded chicken strips in ginger, chilli and garlic sauce.	8
Smoked haddock and mango fishcake, salad, mango chutney and balsamic glaze.	8
Creamy garlic mushrooms, garlic and black pepper crostinis, peashoots. (V)	8
Breaded fish goujons, mint pea puree and peashoots.	7.5
Halloumi fries, honey and pomegranate seeds. (V) (NGCI)	8

Garlic and tarragon king prawns, garlic and herb focaccia.	9
Grilled skewer, chargrilled skewers with onions, peppers, mushrooms and courgette, drizzled with tomato and Cajun sauce on a bed of salad.	
Choose from either chicken or lamb	9

Sharers

Bread and oils, chilli oil, garlic oil and balsamic oil, black pepper crostinis. (V)	6
Encased camembert, chefs whole camembert enclosed within a garlic and herb pastry case. (V)	15

Mains

Dukeries hand finished shortcrust pastry pies, creamy potatoes or homemade chips, seasonal vegetables, gravy.			
Steak and ale pie	18	Cheese, leek and potato pie ^(V)	17
Traditional large hand battered market fish, homemade chips, mushy or garden peas, tartare sauce.			19.5
Beef bourgunion, open pie lid with thyme and rosemary mash, seasonal vegetables.			20
Pan fried duck breast, dauphinoise potatoes, seasonal vegetables and blackberry jus. ^(NGCI)			23
Homemade beef lasagne, chefs salad, homemade chips or garlic and herb focaccia.			17
Belly pork, apple and chive mash, seasonal vegetables, smoky barbecue jus.			19
Lamb shank served with buttery mashed potatoes, seasonal vegetable, mint and rosemary jus.			24
Chicken Milano, cornflake chicken, tomato and Cajun sauce, tossed in linguini.			18
Singapore noodles, egg noodles, with mixed vegetables in a spicy oriental style sauce. Choose topping of five spice chicken or bang bang cauliflower. ^(VO)			17
16 ^{oz} Pork tomahawk steak in garlic and herb oil, sweet potato fries, ratatouille. ^(NGCI)			24
Blackened salmon, crushed new potatoes, kale, finished with creamy Dijon mushrooms. ^(NGCI)			20
Ham hock, apple and chive mash, cider and wholegrain mustard sauce, seasonal vegetables. ^(NGCI)			20
Herb crusted hake, dauphinoise potatoes, asparagus served with a mango, lime chilli salsa.			20

From the Chargrill

Our carefully selected steaks are expertly matured for 28 days to give depth of flavour and are locally sourced. All grills are served with your choice from below unless stated otherwise.

Traditional – Homemade chips, beer battered onion rings, pickled vegetables, peashoots.

Healthy – Jacket potato, mixed leaf and cherry tomato concass, peashoots. (NGCI)

8oz Dukeries Lodge heart of rump, 8oz centre cut from the heart of the rump, celebrated for its depth of flavour and exceptional tenderness. 22

10oz Ribeye 26

Dukeries lodge mixed grill, rump steak, gammon steak, port steak, chicken breast, butchers sausages, hens egg. 25

12oz D-cut gammon steak, a generous portion, expertly hand cut for optimum tenderness and depth of flavour. Hens egg or chargrilled pineapple. 18.5

Forester's barbecue chicken, grilled chicken breast, back bacon, melted cheddar, barbecue sauce. 19

Surf and turf, 8oz heart of rump, pan fried garlic and tarragon king prawns. 26

Full rack pork ribs, marinated in barbecue sauce. 25

Loaded Mediterranean skewers

A generous selection of chargrilled skewers with onions, peppers, mushrooms and courgette served with warm flatbread, fresh salad, Cajun fries and crispy beer battered onion rings.

Choose from:

Tomato and Cajun chicken 20.5 Smoky BBQ pork and chorizo 20.5

Spiced and minted lamb 19 Vegetarian (V) 19

Sauces

Peppercorn (NGCIO) 3.5

Diane (NGCIO) 3.5

Stilton Sauce (NGCIO) 3.5

Burgers

Black seeded brioche bun, lettuce, red onion, tomato, burger sauce, burger relish, dill pickle, skin on fries, beer battered onion rings.

Burger, bacon and cheese, beef burger, grilled back bacon, American cheese. 17

The Lodge stack, beef burger, southern fried chicken, grilled back bacon, bourbon barbecue sauce, American cheese. 20

Southern fried chicken burger, Southern fried chicken breast, hash brown, grilled back bacon, bourbon barbecue sauce, American cheese. 19

Pumpkin and spinach burger, salsa, applewood cheese. (V) 17

Salads

Chicken and pancetta salad with cherry tomato 18
concass, with a honey and mustard dressing.

Duck breast and blackberry salad with cherry tomato 21
concass.

Pan fried salmon salad with cherry tomato concass, 19.5
with chilli, ginger and garlic sauce.

Sides

Homemade chips 5

Skin on fries 5

Sweet potato fries 5

Chef's salad 4.5

Garlic and herb focaccia 4.5

Cheesy garlic and herb focaccia 5

Sautéed mushrooms 4

Beer battered onion rings 4.5

Sandwiches

Available Monday – Saturday 12noon – 5pm

All sandwiches on local bloomer bread with mixed leaf and tomato concass.

Traditional ham salad and smoked cheese 9

Cheese and tomato mayonnaise mix (V) 8

Steak and onion chutney, rocket 11

Egg and chive mayonnaise 8.5

Tomato Mediterranean veg and feta cheese (V) 9

Add homemade chips 4

(V) vegetarian (VO) vegetarian option (VE) vegan (NGCI) non gluten containing ingredient (NGCIO) non gluten containing ingredient option



© The Pub People Company

All items are subject to availability during food service hours. All weights are approximate prior to cooking.
All dishes are prepared in a kitchen where nuts and gluten are present. We cannot guarantee that fish items are free from bones. For any special dietary requirements please ask a member of staff before ordering.
Pub People Company Ltd, Moorewood House, 15 Maisies Way, The Village, South Normanton, Alfreton, DE55 2DS, United Kingdom. Telephone 01773 510863.