

108 BRASSERIE

## AUTUMN TERRACE MENU



DUKESHILL  
CHAMPIONS OF THE ARTISAN

THE DOYLE COLLECTION  
LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL



## ABOUT DUKESHILL

For 40 years, DukesHill has honoured traditional craftsmanship, championing the finest British ingredients and artisan producers. From expertly-cured hams to handcrafted scotch eggs, every creation reflects a story of culinary excellence.



## CIDER COCKTAILS

Cidroni £15

*Campari, Carpano Antica Formula ,  
Peychaud's bitters, DukesHill handcrafted  
traditional apple cider*

Old Scottish £15

*Ron Satiago De Cuba Carta Blanca, Lime  
Juice, Mint, Angostura bitters, DukesHill  
handcrafted traditional apple cider*

Cold Toddy £16

*Courvoisier VSOP, apple juice, lemon juice,  
cinnamon syrup, DukesHill Whisky cask  
handcrafted traditional apple cider*

DukesHill, Handcrafted Traditional £7  
Apple Cider, (Scotland) 4.4%

DukesHill, Whisky Cask, Handcrafted £7.5  
Traditional Apple Cider, (Scotland) 4.4%

## STARTERS

Cheddar & Buttered Leek Toastie V £20

*Mug of soup*

Chicken & Chorizo Scotch Egg £16

*Bacon jam*

Gourmet Cumberland Sausage Roll £16

*Proper piccalilli chutney*

Smoked Mackerel Pâté £15

*Scottish oatcakes, roasted baby beetroots, picked onions*

## MAINS

DukesHill Ploughman's Lunch £26

*Sliced Wiltshire ham, Isle of Mull cheddar, boxing day  
chutney, crusty bread, mixed pickles & grapes*

Pie of the Week £29.5

*Buttered mash potato, spring greens, red wine jus*

Sweet Cured Bacon Chop £24

*Colcannon, crispy shallots, sage & Dukeshill cider jus*

## SWEET TREAT

Sticky Ginger Pudding V £11.5

*Clotted cream ice cream*



V Vegetarian | VE Vegan | GF Gluten-Free

Some menu items may contain allergens or intolerances,  
for further details please ask your server. Some cheeses may  
be unpasteurized. All prices inclusive of VAT. A discretionary  
service charge of 12.5% will be added to your bill.