

108 BRASSERIE

WINTER TERRACE MENU



By Appointment to
His Majesty The King
Head Manufacturer
Duke of Edinburgh Company Ltd
Singapore

DUKESHILL

CHAMPIONS OF THE ARTISAN



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

Mulled Cider	£15
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DukesHill, Whisky cask handcrafted traditional apple cider, Dalmore 12 year old, apple juice, cinnamon, cloves, honey, orange zest

Old Scottish	£15
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Ron Satiago De Cuba Carta Blanca, Lime Juice, Mint, Angostura bitters, DukesHill handcrafted traditional apple cider

Cold Toddy	£16
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Courvoisier VSOP, apple juice, lemon juice, cinnamon syrup, DukesHill Whisky cask handcrafted traditional apple cider

DukesHill, Handcrafted Traditional Apple Cider, (Scotland) 4.4%	£7
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DukesHill, Whisky Cask, Handcrafted Traditional Apple Cider, (Scotland) 4.4%	£7.5
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STARTERS

Cheddar & Buttered Leek Toastie V £20

Mug of soup

Chicken & Chorizo Scotch Egg £16

Bacon jam



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 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.