

# THE BLACK DUKE



## COCKTAILS

### SPARKLING

|                         |                                                                      |    |
|-------------------------|----------------------------------------------------------------------|----|
| <b>Garibaldi Spritz</b> | <i>Campari, Aerated Orange, Cava</i>                                 | 10 |
| <b>Uron-Hai</b>         | <i>Japanese Whisky, Milk Oolong Vodka, King's Ginger, Soda Water</i> | 12 |
| <b>Mezcal Paloma</b>    | <i>Mezcal, Grapefruit, Amontillado Sherry, Grapefruit</i>            | 13 |

### STILL

|                                  |                                                            |    |
|----------------------------------|------------------------------------------------------------|----|
| <b>One Sip Negroni</b>           | <i>House Negroni Blend, Piment d'Espelette</i>             | 5  |
| <b>El Presidente</b>             | <i>Rum, Vermouth, Persimmon, Aperol</i>                    | 12 |
| <b>Brunswick Martini No. 3.5</b> | <i>Gin or Vodka, Vermouth, G n pi, Hay</i>                 | 13 |
| <b>Brunswick Milk Punch</b>      | <i>Leiper's Fork Bourbon, Orange, Banana, Spent Coffee</i> | 14 |

### SHAKEN

|                           |                                       |    |
|---------------------------|---------------------------------------|----|
| <b>Chilli Pisco Sour</b>  | <i>Pisco, Triple Lemon, Chilli</i>    | 12 |
| <b>Bergamot Margarita</b> | <i>Tequila, Bergamot, Lime, Agave</i> | 15 |

## NON ALCOHOLIC

|                           |                                                                  |     |
|---------------------------|------------------------------------------------------------------|-----|
| <b>Noughty White Wine</b> | <i>&lt;0.5% Chardonnay/Chenin, Yellow Apple &amp; Lime</i>       | 6   |
| <b>Noughty Red Wine</b>   | <i>&lt;0.5% Syrah, Candied Cherries, Rose &amp; Black Pepper</i> | 6   |
| <b>Seasonal Soda</b>      | <i>0% Gooseberries</i>                                           | 6.5 |
| <b>Sparkling Chai</b>     | <i>0% New Assam Chai, Tonka, Citrus</i>                          | 7   |

## SNACKS

|                                                              |     |
|--------------------------------------------------------------|-----|
| Olives, Orange, Garlic & Thyme                               | 4   |
| Almonds, Peanuts, Cashews, Aleppo Pepper                     | 4   |
| Devilled Egg, Trout Roe, Sesame                              | 4   |
| Gilda                                                        | 3.5 |
| Grilled Potato Bread, Green Garlic Butter                    | 6   |
| Kettle Chips, Vegan Ranch, Chilli Crisp                      | 6   |
| Salami, Gorgonzola, Pickle                                   | 7   |
| Lincolnshire Poacher, Honey, Cornichons                      | 14  |
| Brunswick Bikini - Wiltshire Ham, Keens Cheddar, Boudin Noir | 12  |

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## FIZZ

|                                                      |         |
|------------------------------------------------------|---------|
| <b>Cava</b> , Pago de Tharsys 'Brut Nature' NV       | 7/38    |
| <b>Crémant de Limoux</b> , Maison Antech 'Rosé' 2022 | 11/62   |
| <b>Kent Sparkling Wine</b> Westwell 'Pelegrim' NV    | 16.5/99 |
| <b>Champagne</b> Pol Roger 'Brut Réserve' NV         | 20/120  |

## WHITE

|                                                         |        |
|---------------------------------------------------------|--------|
| <b>Sauvignon Blanc</b> , Pays d'Oc, Villa St Jean 2024  | 6/35   |
| <b>Avesso/Arinto</b> , Baião, Vinho Verde, A&D 2023     | 8/48   |
| <b>Muscadet Sur Lie</b> , Loire, Dom. de la Quilla 2023 | 9/52   |
| <b>Hondarrabi Zuri</b> , Txakolina, Zudugarai 2024      | 9.5/54 |
| <b>Albarinho</b> , Rías Baixas, Casa Monte Pio 2024     | 11/66  |

## RED

|                                                          |         |
|----------------------------------------------------------|---------|
| <b>Grenache/Syrah</b> , Ventoux, Famille Perrin 2020     | 7/40    |
| <b>Malbec</b> , Cahors, Château Paillas 2020             | 8.5/49  |
| <b>Merlot/Malbec</b> , Bordeaux, Maison Neuve 2020       | 9.5/55  |
| <b>Barbera d'Asti</b> , Cossetti 'La Vigna Vecchia' 2022 | 11/66   |
| <b>Pinot Noir</b> , Rully, Jean-Baptiste Ponsot 2023     | 16.5/99 |

## ON SKIN/OXI

|                                                        |          |
|--------------------------------------------------------|----------|
| <b>Rkatsiteli &amp; Kisi</b> , Kakheti, Bedoba 2022    | 10/60    |
| <b>Gewürztraminer</b> , Alsace, Domaine Stoeffler 2023 | 12/72    |
| <b>Chardonnay Sous Voile</b> , Jura, Overnoy 2019      | 18.5/110 |

## BEER & CIDER

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>Lost &amp; Grounded</b> , Keller Pils, Draught 4.8%    | 7.5 |
| <b>Signature Brew IPA</b> , Draught 4.3%                  | 7.5 |
| <b>Small Beer Co. Hazy IPA</b> , 330ml can 2.6%           | 7.5 |
| <b>Lucky Saint Lager</b> , 330ml bottle <0.5%             | 7.5 |
| <b>Townsend Farm Wild Ferment #3 Cider</b> , 330ml can 6% | 8   |
| <b>The Kernel 1890 Export Stout</b> , 330ml bottle 7.3%   | 10  |

*Our Black Book Wine List & Weekly Special Pours  
are available upon request.*