

STARTERS

SALT COD FRITTERS	6.00
a duo of heart shaped salted cod fritters served with mango chutney & salad garnish.	
SPICY KING PRAWNS.....	6.50
king prawns in a spicy wine, garlic & herb marinade.	
PEAS SOUP.....	6.00
a blend of red kidney beans, green bananas, yams, onion & spices.	
AVOCADO & WATERMELON SALAD.....	6.00
fresh avocado, watermelon, prawns & mango in a chilli cocktail sauce, served with grilled hard dough bread.	
GRILLED GOATS CHEESE.....	6.00
grilled wobbly bottom farm goats cheese coated in duchy pot spices with poached christophene salad & guava jam.	
PATTIES (served with duchy slaw)	
MUTTON.....	3.50
VEGETABLE.....	3.50

ALLERGEN ADVICE:

If you require further information on the allergen content of our dishes please ask a member of staff for assistance.
We are unable to guarantee that any item on our menu is completely allergen free.

Salt Cod Fritters & Patties - Although every effort has been made to remove all bones, some small fragments may remain.



MAINS

MEAT (all served with a portion of rice & peas and a salad garnish)

JERK PORK.....	12.95
pork chop marinated & smoked in duchy pot medium/hot jerk sauce.	
CURRIED GOAT.....	13.95
"duchy pot" curried goat with scallion, garlic, locally sourced fresh herbs & spices.	

FOWL (all served with a portion of rice & peas and a salad garnish)

JERK CHICKEN.....	13.95
half spatchcocked chicken marinated & smoked in duchy pot medium/hot jerk sauce.	
COCONUT CHICKEN.....	12.95
chicken in a coconut sauce with garlic, fresh herbs & mild duchy spices.	
DUCHY FRIED CHICKEN	13.95
seasoned fried chicken in a mix of spicy & panko breadcrumbs.	

FISH

ACKEE & SALTFISH.....	12.95
salted cod with ackee, red peppers, onions, tomatoes & fresh herbs served with plantains & fried dumplings (x3).	
SNAPPER FISH FILLET.....	13.95
escovitch (onions, red and green peppers & pimento) seasoned red snapper served with rice & peas and a salad garnish.	
GRILLED SEA BASS.....	13.95
filleted sea bass grilled with fresh herbs and duchy spices served with rice and peas and a salad garnish.	

VEGGIE

CHICK PEA CURRY.....	12.00
blend of chick peas and tomatoes seasoned with garlic, curry leaves & duchy pot herbs, served with rice & peas, roti bread and a salad garnish.	
DUCHY SALAD.....	12.00
baby spinach leaves, sweet potato, cashew nut & paw-paw, with a lime & ginger dressing served with rice & peas.	
SWEET POTATO & PEANUT STEW.....	13.95
blend of sweet potato, mushrooms, peanuts fresh spinach leaves & duchy pot herbs & seasoning stewed in a peanut sauce served with rice & peas and roti bread.	

SIDES

RICE

RICE & PEAS.....	3.00
long grain rice boiled with scallions, coconut, red kidney beans and fresh herbs.	
BASMATI RICE.....	3.00
steamed white basmati rice.	

STARCH

ROSEMARY POTATOES.....	3.00
potatoes baked in olive oil, seasoned with sea salt, fresh rosemary & garlic.	
YAM.....	3.00
sliced boiled white yams.	
BOILED DUMPLINGS.....	3.00
a trio of boiled dumplings.	
FRIED DUMPLINGS.....	3.00
a trio of fried dumplings.	
ROTI BREAD.....	3.00
caribbean flat bread.	
BUSS UP SHUT ROTI.....	3.50
a flakey, torn roti from trinidad.	
MACARONI CHEESE.....	4.50
duchy pot's take on the famous macaroni cheese, seasoned with herbs and spices.	

FRUIT & VEG

GREEN BANANAS.....	3.00
a duo of green bananas boiled and served in their skins.	
PLANTAIN.....	3.00
plantains oven baked in skins with a dash of olive oil.	
MIXED SALAD.....	3.00
mixed leaves, tomatoes and red onion.	
CALLALOO.....	3.00
a caribbean vegetable that tastes similar to spinach.	
DUCHY SLAW.....	3.00
duchy pot's take on traditional homemade coleslaw.	

SWEETNESS (served with a scoop of fabios gelato i-cream)

CARROT CAKE.....	5.50
CHEESE CAKE.....	5.50
RUM CAKE.....	5.50
CHOCOLATE BROWNIE.....	5.50

i-SCREAM (exclusive for duchy pot by fabio gelato)

RUM & RAISIN.....	5.50
BOUNTY.....	5.50
MANGO RIPPLE.....	5.50
GINGER RIPPLE.....	5.50
WHITE RUM MOJITO SORBET.....	5.50