



Bespoke world tapas style dining

The Menu





## Did you know?

Our eclectic menu is inspired by our chef patron Andrea Mellon. Bringing the roads less travelled to your plate, our dishes have a tale to tell.

Developed by Andrea and inspired from her experience and recipes from her travels all over the world. This ranges from tapas delights from Peru to Bolivia and more.

Each order is cooked fresh to your requirements with allergies, food intolerances and the like no problem at all. We make all our own produce and our attention to detail, customer awareness and care are second to none.



## Enjoy your stay with us - Andrea, Mick & the cook squad...

We pride ourselves on giving you the best possible experience and our dishes are made fresh to order. Some can take a little longer to prepare and therefore delivery may be staggered.

Our dishes are tapas style and made to share - so dig in, relax, enjoy, leave the world behind & let us look after you.

We are allergy aware and our menu is gluten free (please ask for gluten free bread). We do not knowingly use any artificial colours, enhancers or preservatives.

We can help with special dietary needs - your host will ask you upon placing your order.

**Where we say spicy we mean spicy so please ask if you require less or extra chilli!**



# Appetisers

<b>Pinchos</b> , selection of the day - choose a selection on a board to share.	per dish	£3.00
<b>Marinated olives</b> , with homemade "oven dried" tomatoes.		£3.50
<b>Marinated olives and feta</b> , drizzled with duk-pond balsamic syrup.		£4.50
<b>Manchego</b> , classic Spanish cheese drizzle with duk-pond lemon oil and cracked black pepper.		£3.50
<b>Marinated chilli and tomato mushrooms</b> .		£3.00
<b>Grilled goat's cheese</b> and caramel red onion with toasted bread.		£3.50
<b>Serrano ham</b> , Manchego and chorizo drizzled with duk-pond lemon oil.		£5.00
<b>Anchovies</b> marinated in lemon oil.		£3.00
<b>Dragon pate</b> , homemade chicken liver pate with chillies, spices served with toasted bread & chutney.		£6.00
<b>Chick pea and red pepper pate</b> , our homemade vegan pate served with toasted bread and chutney.		£5.00
<b>Half Camembert casket</b> , served with tomato ginger chutney and toasted bread.		£4.00
<b>Homemade flat bread</b> and dip - choose from today's freshly made selection.		£3.95
<b>Lightly toasted foccacia</b> with duk-pond lemon oil and balsamic syrup.		£3.50
<b>Dipping bread</b>		£2.00
<b>Garlic Breads</b> , 4 pieces of garlic toasted foccacia, plain garlic, tomato, sweet chilli, cheesy	Plain £2.50 Topped	£3.50
<b>Bruschetta - toasted foccacia bread</b> , topped with chopped tomato, onion, mozzarella or caramelized red onion and feta or Stilton.		£6.95

*Also check our specials boards... as we love to create new dishes daily!*

## Signature Dishes

<b>Andrea's famous Peruvian stew</b> , vegan (it even has its own Facebook page, as cooked with Gino D'Campo) an unusual blend of fruit and vegetables make this very spicy and highly flavoured dish.	£7.95
<b>Soojookooh</b> , spicy vegetable balls full of Arabic spices and herbs served with a cooling yoghurt dip or in a creamy tomato sauce.	£6.50
<b>The original mushroom pepper pot</b> , one of our first creations cooked with mushrooms, onion, cracked black pepper, garlic and herbs in a creamy cheese sauce. (add bacon £1.00)	£6.95
<b>Patos ballos</b> , spicy and delicious our meatballs are slow cooked in an abundance of spices and herbs to create a tasty dish served with either fresh cooling yoghurt or in a creamy tomato sauce.	£6.50
<b>duk-pond salad</b> , our famous seasonal leaf salad with super berries served dressed with our lemon oil and orange dressing.	£6.95

## Vegetarian & Vegan

### Salads & lighter bites

<b>Greek salad</b> , Mediterranean style with marinated olives, feta cheese, cucumber, red onion and tomato dressed with duk-pond balsamic syrup and oregano.	£6.95
<b>Beef tomato and mozzarella</b> , topped with fresh basil leaf and drizzled with homemade pesto and balsamic syrup.	£6.95
<b>Buttered chick pea salad</b> , served with fig and almonds.	£6.95
<b>Parmesan and rocket salad</b> dressed with duk-pond lemon oil.	£4.95
<b>Honey buttered slow dried tomato salad</b> , served with a sprinkle of fresh berries and pine nuts.	£7.95
<b>Griddled haloumi</b> with berry & garnish.	£6.95
<b>Griddled haloumi</b> with pesto drizzle and garnish.	£6.50
<b>Griddled haloumi</b> with sweet sherry glazed pepper fig and pine nuts.	£7.95

### Vegetarian dishes

<b>Mediterranean vegetables</b> in Thai green curry sauce.	£6.95
<b>Sautéed Mediterranean vegetables</b> with olives, mushrooms and tomato.	£5.95
<b>Moroccan style vegetables</b> , turmeric & coconut sauce with spices, apricots, sultanas and dates.	£6.95
<b>Parsnip mash</b> served with caramel red onion and duk-pond kiwi chilli jam.	£6.75
<b>Sautéed peppers</b> , with tomato, onion, mushrooms, garlic, butter and herbs.	£5.95
<b>Thai peppers</b> , with tomato, onion, mushrooms, garlic, butter, herbs, lemongrass, ginger and chillies.	£6.95
<b>Maple glazed sautéed peppers</b> .	£4.95
<b>Peppered pear</b> red wine poached pear served with goats cheese and pine nuts.	£6.95

### Mushroom dishes

<b>Thai Bhatt</b> , a fragrant dish with coconut, ginger, herbs, garlic, chilli & lemon grass.	£5.95
<b>Creamy garlic sauce</b> .	£4.70
<b>Chilli and herby garlic butter</b> .	£4.70
<b>Tymanfia</b> , cooked with goats cheese, red onion, tomato sauce and chillies.	£6.50
<b>Lomo</b> , with fresh tomato slices red onion in herby butter and garlic.	£4.60

### Papas potatoes

*Oven roasted potato dishes. Peru brought potatoes' to the new world in the 1600's. Today there are over 4000 varieties. We hand roll in crushed garlic, fresh rosemary, salt and cracked black pepper, slow roast our potatoes then finish to order in the sauce of your choice.*

<b>Garlic &amp; rosemary</b> , with cracked black pepper and salt.	£4.00
<b>Casua</b> , lemon and chilli glaze.	£4.50
<b>Danis</b> , finished with butter and cubed chorizo.	£6.50
<b>Celias</b> , creamy goats' cheese sauce (add caramel red onion 60p)	£6.00
<b>Patatas bravas</b> , finished in fresh tomato sauce with chillies.	£4.50
<b>Honey butter glazed</b> .	£4.70
<b>Chay o te</b> , Chilean style with tomato, cinnamon, sultanas, chillies and red onion.	£4.70
<b>Lancashire twist</b> , finished grilled with black pudding and goats cheese.	£5.50

# Meat Dishes

## Chorizo Dishes

*Paprika and spice cured Spanish sausage - perfectly prepared for maximum flavour soaker up erring.*

Chorizo cooked in cider with fresh herbs.	£7.95
Chorizo cooked with red wine and port garlic and herbs.	£7.95
Chorizo with peppers in maple glaze.	£7.95
Chorizo with mushrooms in a light butter sauce, fresh herbs and white wine.	£6.95
Chorizo cooked with, caramel red onion, port and red wine reduction, served over griddled haloumi.	£8.50
Catalan Mountain broth, chick peas, tomato, peppers, onion and chorizo a little extra chilli and garlic.	£6.95

## Lamb dishes

*Lamb Dishes - slow roasted lamb shank - finished in a choice of sauces.*

Moroccan - red wine, rosemary and caramel onion.	£11.95
Lomo - with fresh tomato slices, onion salt and cracked black pepper with garlic and herby butter.	£11.95
Bolivian - with a rich spicy tomato based sauce with apricot, chilli and lime.	£12.95
Casua - with lemon, chillies, garlic and herbs.	£11.95
Indonesian - with carrot, lemon grass, spices and herbs.	£13.50

## Steak dishes

*Best Sirloin hand prepared - cooked to your liking*

Herby butter, with caramel red onion.	£11.50
Argentina, with chillies, mushrooms, onion and herby garlic butter.	£11.95
Lomo saltado, with fresh tomato slices, onion, garlic, herbs and butter.	£11.95
Steak Bhatt, with coconut, lime, ginger, lemon grass, onion garlic and herbs.	£12.50
Strawberry, cooked with fresh strawberries, cracked black pepper and red wine.	£11.95
Steak pepper pot, our famous pepper pot got meaty - mushrooms, onion, garlic and cracked black pepper in a creamy cheese sauce.	£12.95
Sticky blueberry steak, cooked with fresh blue berries, caramel red onion in a sweet red wine reduction.	£12.50
Sweet chilli steak, finished in a sticky sweet chilli sauce with fresh herbs and a dash of red wine.	£11.50
Machu Picchu, cooked with truffle oil mushrooms and served with dragon pate and side garish - great to share	£14.50
Filton, steak with mushrooms in a stilton and herb sauce.	£12.50

*Why not sign up to the "Apothecary"  
- our cookery and tasting school for recipes,  
hints & tips?*

## Black Pudding

*Griddled black pudding finished in a sauce of your choice*

Black pudding - with red wine reduction and chillies.	£6.95
Black pudding - with goats' cheese and caramel red onion.	£8.95
Black pudding - with Stilton and caramel red onion.	£8.95
Black pudding - with caramel red onion and chorizo cooked in red wine.	£8.95
Black pudding - pan seared king scallops in sweet sherry and black pepper.	£14.50

## Pork dishes

*slow roasted pork hand pulled and finished in a choice of sauces.*

Honey butter, with fresh herbs and a dash of cider.	£7.25
Pesto cream, with homemade pesto cream, garlic and herbs.	£7.50
Sweet chilli, with sticky sweet chilli sauce a dash of cider, butter and herbs.	£6.95
Casua, with lemon and chilli glaze - a Peruvian favourite.	£6.95
Lomo, with fresh tomato slices and onion, garlic and herbs.	£6.50
Creamy garlic, with a glug of cream and fresh herbs.	£6.95

## Chicken dishes

*Slices of chicken breast finished in a choice of sauces*

Andrea's famous Peruvian stew - an unusual blend of fruit and vegetables make this very spicy and highly flavoured dish - not for the faint of spice!	£9.95
Sweet chilli, a sticky sweet chilli sauce with red wine, herbs and a sprinkle of fresh chillies.	£6.75
Cuzco, smooth creamy tomato sauce, with a dash of cream.	£6.50
Creamy garlic, a glug of fresh cream, herbs and garlic for a lovely creamy dish.	£6.75
Lemon and garlic, fresh lemon slice, with lemon juice, garlic, butter and herbs crisp and tasty.	£6.50
Herby butter, with caramel red onion, butter and herbs.	£6.95
Honey nutty chicken, with pine nuts, sultanas, honey and a splash of white wine and a blob of butter.	£7.50
Raspberry pepper, deliciously different - tangy yet sweet, cooked with fresh raspberries, cracked black pepper and red wine reduction.	£7.25
Chicken with chorizo in a light butter sauce.	£7.95
Lomo, chicken with fresh tomato, onion, garlic and herby butter.	£6.50
Bhatt, smooth and light with coconut, lemongrass, ginger, lime, chillies, garlic, onion and herbs.	£7.50

## Duck dishes

*Slow roasted duck leg finished in sauce of your choice*

"Luv a duk" fondly named by the LEP after our flagship bodega with plums in a light sherry sauce with a hint of port.	£9.95
"Golden Pond" aptly named after our second venue pond with mango slices and basil.	£9.95
Sticky fig with fresh figs, cracked black pepper and pine nuts in a sweet sherry sauce.	£9.95
Sweet chilli, an old duk favourite - sticky chilli sauce with fresh herbs and a sprinkle of extra chillies.	£9.95
Herby butter, finished with caramel onion, butter and fresh herbs.	£9.95



## Boards to share

### Sharing platters

**Homemade bread** - mango or home dried tomato and parmesan or ask for today's creation - served with butter, garlic mayonnaise, olives and home dried tomatoes and chutney.

£6.50

**Spanish Platter** – Serrano, Manchego, chorizo, pimentos olives, breads, cheese and chutneys.

2 people £12.95

3 people £14.95

4-6 people £17.95

## Fish Dishes

### Fishes

**Grilled sea bass fillet**, with salt and cracked black pepper and leaf salad with lemon oil dressing. £9.95

**Grilled sea bass fillet**, with Serrano ham, leaf salad and lemon oil dressing. £12.95

**Grilled sea bass fillet**, finished with king prawns in casua lemon and chilli sauce. £13.95

**Griddled tuna steak**, Bhatt in lime, coconut, ginger and lemon grass with fresh chillies and herbs. £10.95

**Griddled tuna steak**, with fresh tomato salsa, lemon slice and leaf salad with lemon oil dressing. £9.95

**Pan cooked panga fillet**, with olives, chorizo in a light butter sauce. £10.95

**Pan cooked panga fillet**, with lemon butter served with a leaf salad and balsamic glaze. £8.95

### Mussels

*Pan cooked in sauce of your choice*

**Mussels Bhatt**, with coconut, lime, ginger, onion, garlic, fresh herbs, and a sprinkle of chillies. £9.95

**Mussels Lomo**, with fresh sliced tomato, onion, garlic, butter and fresh herbs. £9.95

**Mussels Napoli**, with homemade tomato sauce, cream and fresh basil leaf. £9.95

**Mussels Española**, with chorizo, paprika, onion, garlic, tomato and a splash of sherry. £9.95

**Mussels in garlic**, finished with a creamy herb sauce. £9.95

### Shell fish

**King prawns**, in garlic and herb butter £9.25

**King prawns**, in creamy garlic and herb sauce £9.25

**King prawns**, in sweet chilli sauce. £9.50

**Gambas pil-pil** - king prawns finished in a chilli and garlic butter with fresh herbs. £9.50

**Gambas con Lomo**, king prawns with onion, garlic and tomato in a herby butter sauce £9.50

**Tymanfia**, king prawns cooked with chillies, tomato, garlic, onion, herbs and goats cheese. £10.95

**Clams Chilean**, with bacon in a garlic cream sauce with a hint of paprika. £8.95

**Clams citrus burst**, lemon and lime butter, and basil leaf. £8.95

**Clams Lima**, with tomato and a hint of chilli. £8.95

**Scallops**, king scallops pan seared and served on a bed of rocket with parmesan, drizzled with lemon oil and balsamic syrup. £14.50

**Scallops**, in a sweet chilli sauce with a sprinkle of chillies and fresh herbs. £12.95

**Scallops**, cooked in a sweet sherry sauce and served with black pudding. £14.50

**Scallops**, in lemon butter with basil leaf. £12.95

**Calamari**, flash fried in garlic butter and lemon. £6.50

**Calamari**, sautéed with chorizo in cider, garlic and herbs. £9.50

**Calamari**, Bhatt with coconut, lime, ginger, lemongrass, chillies, onion, garlic and herbs. £10.95

**Sea Food broth** - today's selection with tomato, onion, peppers, paprika and a hint of chilli. £10.95

*All our cooking syrups are available to buy to use at home!*

Looking for something unusual?

Then book our Peruvian Sunday roast for that extra special treat. Served whole for you to carve!

Every Sunday from 1pm. Pre order is essential – please contact us for details.



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