

DINNER

SALADS

Add chicken or shrimp for 6

Add tenderloin for 8

HOUSE SALAD

Local lettuce, hardboiled egg, radish, creamy tarragon dressing 7

BURRATA AND PEAR

Beaujolais poached pear, local burrata cheese, spicy tasso ham, toasted walnuts, mixed greens, caraway cider vinaigrette 12

PICKLED BEET CARPACCIO

Thinly sliced beets, arugula, pecorino, aged balsamic, Olio Fresco, lemon 9

DUKE SALAD

Local apple slices, shaved fennel, red onions, curried cashews, mixed greens, curry dressing 10

HOUSE MADE SOUP

Ask about today's soup special!



The Duke Of Devon
Sheboygan's finest
English pub and eatery

Dinner Hours

Tue-Thu 5pm to 9pm

Fri-Sat 5pm to 10pm

Sun 5pm to 9pm

739 Riverfront Drive
Sheboygan, WI 53081
920.458.7900

SMALL PLATES

POUTINE

House cut fries, boneless beef short rib, gravy, and Henning's cheese curds 14

SCOTCH EGG

Hardboiled Yuppie Hill egg wrapped in pork sausage, pickled vegetables, Branston pickle, aged cheddar, greens 12

STEAK TARTARE

Chopped local tenderloin, red onion mignonette, avocado, grilled Italian bread, sunny-side-up egg, parsley oil 15

CLAM STRIPS

Lightly breaded and fried.
Served with bloody mary aioli \$12

SPICY BRUSSELS SPROUTS

Soy sauce, lime juice, fish sauce, sriracha, maple, chopped cilantro, crushed peanuts 9

MUSHROOMS ON TOAST

Stout mushrooms and Deer Creek aged white cheddar on toasted Italian bread 9

BANGER AND MASH

House made sausage of the moment, mashed potatoes, onion gravy, beer mustard, pickled vegetables 10

ONION RINGS

Thick cut beer battered onions, curry mayo 8

RED CURRY MUSSELS

Red seafood curry sauce, coconut milk, pickled carrots, red onions 13

WILD BOAR RIBS

St. Louis style wild boar ribs glazed in our own Bombay sauce with curry slaw 12

CURRY CHIPS

House cut fries, yellow curry sauce, curry mayo 9

SANDWICHES

Served with choice of house cut fries, sweet potato fries, or greens

UNION JACK

1/2 Lb. beef patty, house bacon, red onion chutney, Stilton blue cheese on a local hard roll 15

TAJ MAHAL

1/2 Lb. beef patty, Bombay glazed bacon, slaw, curry mayo on a local hard roll 15

DUCHESS

1/2 Lb. beef patty, stout mushrooms, Deer Creek aged white cheddar on a local hard roll 15

LAMB BURGER

Green curry spiced ground lamb on grilled naan with feta cheese, lettuce, tomato, red onion, raita sauce 16

EMPIRE CHICKEN SANDWICH

Grilled chicken breast, fontina cheese, house bacon, lettuce, tomato, avocado, chipotle mayo, rustic white bread 15

REUBEN

House cured corned beef brisket, baby swiss, house sauerkraut, and 1000 island on our own rye 16

ENGLISH CUBANO

House ham and confit pork shoulder, Deer Creek aged white cheddar, Branston pickle, house beer mustard on fresh baguette 14

ROASTED PORTABELLA

Balsamic portabella mushrooms, fresh mozzarella, arugula, red onion marmalade on fresh baguette 14

FISH SANDWICH

Battered Alaskan cod, lettuce, tomato, curry coleslaw, and tartar on a local hard roll 14

ENTRÉES

FISH AND CHIPS

Battered Alaskan cod, house cut fries, English tartar sauce, curry coleslaw 18

COTTAGE PIE

Beef, root vegetables and English condiments. Topped with mashed potatoes and Deer Creek aged white cheddar 19

VEGETABLE CURRY

Seasonal vegetables, ginger, garlic, yellow curry sauce, basmati rice 18

TIKKA MASALA

Chicken thighs simmered in a spiced tomato sauce with turmeric, ginger and garlic. basmati rice, naan, garam masala yogurt 22

SEAFOOD CURRY

Lober tail, shrimp, market fish, mussels, in coconut red curry sauce with basmati rice 29

STOUT BRAISED SHORT RIB

Boneless beef short rib, seasonal vegetables, Stilton blue cheese and caramelized onion mashed potatoes, stout jus, horseradish cream 28

TENDERLOIN

8oz local tenderloin steak, stout mushrooms, seasonal vegetables, Stilton blue cheese and caramelized onion mashed potatoes 28

BONE-IN RIBEYE

16oz prime Niman Ranch ribeye steak, seasonal vegetables, Stilton blue cheese and caramelized onion mashed potatoes, Fuller's ESB battered onion rings 38

- We are a from-scratch kitchen that proudly focuses heavily on locally sourced produce and meats. -

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.