

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 STRAWBERRY

Local burrata cheese, strawberries, toasted
walnuts, bacon lardon, mixed greens, and
rhubarb balsamic vinaigrette 12

PICKLED BEET CARPACCIO

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

DUKE SALAD

Sugar snap peas, cherry tomatoes, 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,
onion gravy, and Henning's cheese curds 14

SCOTCH EGG

Hardboiled egg wrapped in pork sausage,
pickled vegetables, Branston pickle,
aged cheddar and mixed 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

PAKORA

Spiced onion and chickpea fritters served with
curry mayo and spicy pepper chutney 12

MUSHROOMS ON TOAST

Stout mushrooms and aged
white cheddar on toasted Italian bread 9

BANGER AND MASH

House made sausage, smashed potatoes,
onion gravy, beer mustard, and
pickled vegetables 10

BEER BATTERED ASPARAGUS

Fuller's ESB battered asparagus, saffron aioli,
pickled egg, and paprika 12

CURRY MUSSELS

Tamarind coconut curry sauce,
pickled carrots, red onions 14

WILD BOAR RIBS

St. Louis style wild boar ribs glazed in
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

Grass-fed beef patty, bacon,
red onion chutney, Stilton blue
cheese on a hard roll 15

TAJ MAHAL

Grass-fed beef patty, Bombay glazed
bacon, slaw, curry mayo on a hard roll 15

DUCHESS

Grass-fed beef patty, stout mushrooms,
aged white cheddar on a 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,
bacon, lettuce, tomato, avocado, chipotle
mayo on rustic white bread 15

REUBEN

House cured corned beef, baby Swiss,
sauerkraut, and 1000 island on rye 16

PULLED PORK

Confit pork with bourbon barbeque sauce
and sweet pickles, on thick cut brioche 14

COUNTRY FRIED PORTABELLA

Crispy breaded portabella cap with lettuce,
tomato, avocado, onions, and chipotle
mayo on a hard roll 14

FISH SANDWICH

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

ENTRÉES

FISH AND CHIPS

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

COTTAGE PIE

Grass-fed beef, root vegetables and English
condiments. Topped with smashed potatoes
and aged white cheddar 19

VEGETABLE CURRY

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

TIKKA MASALA

Whole chicken leg and thigh 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, onions, peppers, tamarind coconut curry
sauce, basmati rice 29

STOUT BRAISED SHORT RIB

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

TENDERLOIN

8oz local tenderloin steak, stout mushrooms,
seasonal vegetables, Stilton blue cheese and
caramelized onion smashed potatoes 32

BONE-IN RIBEYE

Cast iron seared prime 16oz ribeye steak,
seasonal vegetables, Stilton blue cheese and
caramelized onion smashed potatoes,
Fuller's ESB battered asparagus 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.