

The Duke Wellington

Optional £1 unlimited tap water will be added to your bill. All takings go to Mind Charity – Thank you.

A 12.5% discretionary service charge will be added to your bill. All service & tips go to the staff.

For Allergen advice please ask your server.

Sunday menu

Drinks

Virgin Mary 3.80 • Citron pressé • Elderflower & fresh mint pressé 3.00

Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.00

Pimm's 6.50 • Aperol Spritz • Hugo Spritz 7.50

Peanuts 3 • Cashews 3

Snacks

Sourdough Bread, chicken butter 5

Spring Vegetable Crudite, miso bagna cauda 6

Padron Peppers, fresh horseradish 6

Starters

Welsh Lamb Ribs, Massaman curry 9

Burrata, Peas & Broad Beans, fermented chili, garlic croutons 9

Artichoke Salad, garam masala, preserved lemon 9

Crab on Toast, tomato, black olives 9.5

Beef Tartare, bone marrow, egg yolk 10.5

Whole Grilled Plaice, saffron escabeche, crispy capers 15

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Native Breed Striploin, horseradish cream 24

Gloucester Spot Pork Belly, apple sauce 19

Welsh Lamb Shoulder, mint sauce 19

Barley & Mushroom Nut Roast, brown sauce 16

Desserts 7.5

Strawberry Shortcake, miso cream • *Coteaux du Layon 100ml 9*

Dark Chocolate Brownie, peanut butter ice cream • *Chateau de Suduiraut, Sauternes 100ml 9*

La Fromagerie Cheese Plate, rhubarb chutney 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.4*
