

# The Duke of 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

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Peanuts 3 • Cashews 3

### Snacks

Sourdough Bread, chicken butter 5

Padron Peppers, fresh horseradish 6

### Starters

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

Welsh Lamb Ribs, Massaman curry 9

Artichoke Salad, garam masala, preserved lemon 9

Crab on Toast, tomato, black olives 9.5

Beef Tartare, bone marrow, egg yolk 10.5

Barbecued Hake, potato flatbread, brown crab & lemon 18

### 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

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### Desserts 7.5

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

Dark Chocolate Brownie, peanut butter ice cream • *Mira la Mar, Pedro Ximénez 100ml 8.4*

Apple crumble, vanilla custard • *Chateau de Suduiraut, Sauternes 100ml 9*

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

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