

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.

No Cash, card only

For Allergen advice please ask your server.

Dinner 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

Snacks

Welsh Lamb Ribs, Massamam curry 9 • Padron Peppers, fresh horseradish 6 • Sourdough Bread, chicken butter 5

Peanuts 3 • Cashews 3 • Nocellara Olives 5

Starters

Grilled Asparagus, crispy egg, sorrel, Keens cheddar 9

Sea Trout Crudo, grapefruit, wild garlic, buttermilk dashi 9

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

Crab on Toast, tomato, black olives 9.5

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/16

Beef Tartare, bone marrow, egg yolk 10.5 / 18 *main with chips*

Mains

Welsh Lamb Rump, black garlic & spring vegetable cassoulet 21

Steamed Cod, curried spinach, crispy fish cracker 21

Wood-Grilled Chicken, baby gem, anchovy aioli, chestnut mushrooms 20

Barbequed Cauliflower, tomato glaze, sour cream, dukkha 15.5

Native Breed Duke Burger, Abondance cheese, house sauce, chips 16

Cauliflower & Mushroom Burger, Abondance cheese, truffle aioli, chips 14.5

Fish & Chips, crushed peas, tartare 15

Steak & Chips, Stilton sauce 19

Sides 5

Crushed Jersey Royals • Chips • Piatone Beans, pecorino • Green Salad

Desserts 7.5

Hobnob Strawberry Cheesecake • *Coteaux du Layon 100ml 9*

Peanut Butter & Chocolate Sundae • *Chateau de Suduiraut, Sauternes 100ml 9*

Burnt Bread & Butter Pudding, crème fraiche • *Chateau de Suduiraut, Sauternes 100ml 9*

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