

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

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

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

Welsh Lamb Ribs, Massaman curry 9

Crab on Toast, tomato, black olives 9.5

Beef Tartare, bone marrow, egg yolk 10.5

Steamed Cod, curried spinach, crispy fish cracker 21

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

Saag Paneer Wellington 16

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*
