

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 / Jug 19.00 • Aperol Spritz • Hugo Spritz 8.00

Peanuts 3 • Cashews 3 • Nocellara Olives 5

Snacks

Padron Peppers, fresh horseradish 6

Welsh Lamb Ribs, mint zhough 9

Starters

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

Sea Trout Ceviche, jalapeno, lime, buttermilk dashi 9

Crab on Toast, tomato, black olives 9.5

Beef Tartare, bone marrow, egg yolk 10.5

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/16

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

Saddleback 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*

Dark Chocolate Brownie, vanilla ice cream • *Chateau de Suduiraut, Sauternes 100ml 9 / Pedro Ximenes, Mira la Mar 100ml 8.4*

Burnt Bread & Butter Pudding, crème fraiche • *Muscat, Beaumes de Venise 100ml 6.5*

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