

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 / Jug 19.00 • Aperol Spritz • Hugo Spritz 7.50

Snacks

Peanuts 3 • Cashews 3 • Nocellara Olives 5 • Padron Peppers, horseradish 5 • Scotch Egg, brown sauce 6

Starters

Sea Trout Ceviche, jalapeno, lime, buttermilk dashi 9

Fennel & Cucumber Gazpacho, pickled gooseberries, garlic croutons 8

Mussel Escabeche on Toast, aioli 8.5

Lamb Ribs, mint zhoug 9

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/16

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

Mains

Confit Chicken Salad, soft boiled egg, green goddess dressing 15

Salt Cod Fritters, saffron braised coco beans, fried breadcrumbs 17

Saddleback Bacon Chop, Bramley apple, frisée, Sichuan jus 20

Confit Duck Leg, fermented turnip tops, mash, cherry jus 19

Charred Sweetcorn Polenta, girolles, bobby beans, pecorino 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, chimichurri 19

Sides 5

Chips • Green Salad

Desserts 7.5

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

Baked Cookie Dough, vanilla ice cream • *Chateau de Suduiraut, Sauternes 100ml 9*

Apple Crumble, vanilla custard • *Muscat, Beaufort de Venise 100ml 6.5*

La Fromagerie Cheese Plate, pickled cherries 12 • *Fonseca Port 100ml LBV 5.3 / 20y 9.4*
