

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.

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

Snacks

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

Starters

Sea Trout Ceviche, jalapeno, lime, buttermilk dashi 9
Heritage Tomato & Coco Bean soup, garlic crouton 8
Chargrilled Purple Sprouting Broccoli, XO mayo 7.50
Mussel Escabeche on Toast, aioli 8.5
Burrata, bourjasotte noire figs, preserved lemon 10
Cobble Lane Charcuterie, pickled radish, cornichon 10.5/16
Beef Tartare, bone marrow, egg yolk 10.5 / 18 *main with chips*

Mains

Kale Caesar Salad, grilled chicken, anchovies, soft egg 15
Roast Hake, grilled purple potatoes, creamed corn, broccoli, brown shrimp 19
Braised Pig's Cheeks, nocellara olives, achiote buttered greens, mash 18
Violino Pumpkin Gratin, cavolo nero, trompettes, parmesan cream 15.5
Native Breed Duke Burger, Abondance cheese, house sauce, chips 16
Buttermilk Fried Celeriac Burger, buffalo, blue cheese, chips 14.5
Fish & Chips, mushy peas, tartare 15
Steak & Chips, Stilton sauce 19

Sides 5

Chips • Green Salad • Heirloom Tomato & Herb Salad, Chinese vinaigrette

Desserts 7.5

Sticky Toffee Pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 8.4*
Hobnob Cheesecake, glazed blackberries • *Sauternes, Chateau de Suduirau, 100ml 9*
Baked Chocolate Custard, hazelnut cream, praline • *Muscat, Beaumes de Venise 100ml 6.5 / Coteaux du Layon, Baumarç 100ml 9*

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