

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

Snacks

Peanuts 3 • Cashews 3 • Nocellara Olives 5

Starters

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

Roast Hake, grilled purple potatoes, creamed corn, broccoli, brown shrimp 19

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Native Breed Rump, horseradish cream 22

Gloucester Spot Pork Belly, apple sauce 19

Welsh Lamb Shoulder, mint sauce 19

Beetroot & Mushroom Nut Roast 16

Desserts 7.5

Sticky Toffee Pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml* 8.4

Hobnobb 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, Baumard 100ml* 9

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