

# 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

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### Snacks

Peanuts 3 • Cashews 3 • Nocellara Olives 5 • Jerk Lamb Ribs 9

### Starters

Pumpkin Soup, truffle cream, toasted pumpkin seeds 8.5

Chargrilled Miso Aubergine, toasted hazelnuts, apricot harissa, cashew cream 8.5

Pork and green peppercorn rillettes, grilled sourdough, Dijon, cornichons 8.5

Salt Baked Beetroot, Coolea cheese, chicory, walnut dressing 9

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/18

Beef Tartare, bone marrow, egg yolk 10.5

Grilled Sea Bream, gnocchi, cavolo nero, burnt borettane onions, girolles, fish jus 19

### Roasts

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

Native Breed Rump, horseradish cream 23

Turkey, Pork & Chestnut Ballotine, bread sauce 19

Welsh Lamb Shoulder, mint sauce 20

Chestnut Mushroom & Pearl Barley Nut Roast 17

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### Desserts 7.5

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

Miso Treacle Tart, malted milk ice cream • *Sauternes, Chateau de Suduirau, 100ml* 9

Baked Chocolate Ganache, caramelised orange, hazelnut feuilletine • *Coteaux du Layon, Baumard 100ml* 9

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

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