

# 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 • Jerk Lamb Ribs 9

### Starters

Pumpkin Soup, truffle cream, toasted pumpkin seeds 8

Salt Baked Beetroot, Coolea cheese, chicory, walnut dressing 8.5

Chargrilled Miso Aubergine, toasted hazelnuts, apricot harissa, cashew cream 8

Burrata, glazed figs 10

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 18

### Roasts

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

Native Breed Rump, horseradish cream 22

Gloucester Old Spot Pork Belly, apple sauce 19

Welsh Lamb Shoulder, mint sauce 19

Chestnut Mushroom & Pearl Barley Nut Roast 16

---

### Desserts 7.5

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

Toffee Apple Millefeuille, pecan praline • *Coteaux du Layon, Baumarç 100ml 9*

Baked Chocolate Ganache, orange syrup, hazelnut feuilletine • *Sauternes, Chateau de Suduirau, 100ml 9*

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

---