

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.
We are a cashless venue. Card only.

Sunday 21st April

BREAKFAST Monday to Friday 8am - 11.30am

STARTING ON THE 1ST OF APRIL 2024

Fresh juices 7

Full English; sausage, bacon & black pudding, fried eggs, beans, mushrooms, roast tomato, hash browns, toast 18

Full Veggie; veggie sausage, fried eggs, beans, mushrooms, roast tomatoes, hash browns, toast 16

Smoked haddock & spring onion omelette, okonomiyaki style 18 • Eggs Benedict, English muffin, ham, poached eggs, hollandaise 16

Shakshuka; baked eggs, spiced peppers & tomatoes, yogurt, dukkah, flatbreads 15

Pancake stack, yogurt, berries, maple syrup 15 add bacon 4 • Bircher muesli, apple, berries, coconut yogurt, mixed seeds, honey 11

Drinks

Virgin Mary 5 • Alcohol Free Aperol Spritz 7.5 • Citron pressé • Elderflower & fresh mint pressé 4.5

Mimosa 8 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 9

Pimm's 8 / Jug 22 • Aperol Spritz • Hugo Spritz 9.5 • Limoncello Spritz • Campari Spritz 9.5

Snacks

Nocellara Olives 5 • Peanuts 3 • Cashews 3.5 • Seeded sourdough, whipped butter 4

Pork & prawn Scotch egg, Okonomiyaki style 9 • Haddock goujons, harissa mayo 8.5

Starters

Wild garlic soup, soft egg, croutons 8.5

Butterhead lettuce, datterino tomatoes, radish & cucumber salad, blue cheese ranch 8.5

Taramasalata, flat breads & pickles 8.5

Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11

Beef tartare, bone marrow, egg yolk 11

Mains

Crispy duck salad, mixed leaf, cucumber, tomato, chilli, soy & sesame dressing 18

Fish & chips, mushy peas, tartare sauce 19

Roasts

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

Paddock Farm pork belly, apple sauce 23

Native Breed Sirloin, horseradish cream 24

Slow roast shoulder of Cotswold Lamb, mint sauce 23

Lentil & tomato nut roast wellington 20

Sides

Cauliflower Cheese • Roast potatoes 5

Winter tomato & mixed leaf salad 6

Desserts 9

Chocolate and hazelnut marquise • Sauternes, Chateau Les Mingets 100ml 10.5

Lemon posset, shortbread • Monbazillac, Chateau Ramon, p100ml 8.5

Sticky toffee pudding, vanilla ice cream • Pedro Ximénez, Mira la Mar, 100ml 10.5

British cheese plate, quince jelly 12 • Fonseca Port 100ml LBV 5.5 / 20y 9.5