

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 • Jerk Lamb Ribs 9 • Scotch Egg, piccalilli 6

Sourdough, whipped butter 3.5

Starters

Split Pea & Ham Soup, truffle cream, garlic croutons 8.5

Charred Hispi Cabbage, fermented chilli & shrimp butter 8.5

Crispy Jerusalem Artichokes, sage aioli, crispy sage 8.5

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/18

Beef Tartare, bone marrow, egg yolk 10.5 / 18 *main with chips*

Mains

Harissa Braised Lamb Shoulder, brassica & pomegranate, dukkah, tahini dressing 16.5

Braised Short Rib Hash, crispy potato, greens, pickled mustard seeds, fried egg 18

Roast Cod, smoked Cornish potato, sea beets, hollandaise, trout roe 20

Tema Artichoke, winter tomato & coco bean stew, grilled bread, aioli 18

Steak & Chips, Stilton hollandaise 20

Native Breed Duke Burger, Abondance cheese, house sauce, chips 17

King Oyster Mushroom Fritter Burger, Abondance cheese, truffle mayo, chips 17

Fish & Chips, mushy peas, tartare 16

Sides 5

Chips • Smoked Cornish Potatoes, hollandaise • Winter Tomato, & Herb Salad • Buttered Greens

Desserts 7.5

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

Liquorice Poached Pear, chocolate sorbet • *Sauternes, Chateau de Suduirau, 100ml 9*

Seville Orange & Ginger Frangipane Baked Alaska • *Coteaux Du Layon, Domaine des Baumard 100ml 9*

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