

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 • Sourdough, smoked 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

Steamed Cod, Smoked Cornish potato, sea beets, hollandaise, trout roe 20

Roasts

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

Native Breed Rump, horseradish cream 23

Gloucester Old Spot Pork Belly, apple sauce 20

Welsh Lamb Shoulder, mint sauce 20

Chestnut Mushroom & Pearl Barley Nut Roast 17

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