

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 4.25 • Citron pressé • Elderflower & fresh mint pressé 4.00

Mimosa 6.5 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 7.5

Pimm's 6.50 / Jug 19.00 • Aperol Spritz • Hugo Spritz 8.5

Snacks

Peanuts 3 • Cashews 3.5 • Nocellara Olives 5 • Salami Croquettes, dill mustard 7.5 • Sourdough, whipped butter 3.5

Peanut & Tamarind Chicken, papaya salad 7.5 • Pork & Prawn Scotch Egg, Okonomiyaki style 8

Starters

Salt Baked Beetroot, whipped goats curd, blood orange, toasted seeds 8.5

Stuffed Iberico tomato, anchovy, basil, burrata sauce 10.5

Umbrian Lentils, braised Grezzina courgettes, sheep's Ricotta, veggie 'Nduja' 9

Cobble Lane Charcuterie, pickled radish, cornichon 10.5/18

Beef Tartare, bone marrow, egg yolk 10.5

Wasabi Herb Crusted Ling, braised peas & lettuce, pancetta & leeks 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

Mushroom & Celeriac Pithivier 17

Cauliflower Cheese 4.5

Desserts 8

Sticky Toffee Pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 9.7*

Chocolate Tart, miso caramel, creme fraiche • *Sauternes, Château Les Mingets, 100ml 10.8*

Deep fried custard, poached rhubarb, almond praline • *Coteaux Du Layon, Domaine des Baumard 100ml 9*

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