

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 • Sourdough, whipped butter 3.5

Padron peppers, Chinese vinaigrette, horseradish 7.5 • Potato flatbreads, goats curd & pickles 7

Pork & prawn Scotch egg, Okonomiyaki style 8

Starters

Datterino tomato & basil bruschetta, whipped vegan curds 9.5

Burrata, watermelon, white balsamic 10.5

English asparagus, soft egg, Caesar dressing, Parmesan 9.5

Cobble lane Charcuterie, pickled radish, cornichon 10.5/18

Beef tartare, bone marrow, egg yolk 10.5

Cured Cornish mackerel rice bowl, ponzu, avocado, kimchi, wasabi peas, sriracha mayonnaise 17

Roasts

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

Native Breed Sirloin, horseradish cream 24

Cornish free range chicken, bread sauce 19

Welsh Lamb Shoulder, mint sauce 22

Mushroom & Celeriac Pithivier 17

Cauliflower Cheese 4.5

Desserts 8

English Strawberry cheesecake • Sauternes, Château Les Mingets, 100ml 10.5

Sticky toffee pudding, vanilla ice cream • Pedro Ximénez, Mira la Mar, 100ml 9.5

White chocolate parfait, English raspberries • Monbazillac, Château Ramon 100ml 8.5

La Fromagerie cheese plate, onion jam 12 • Fonseca Port 100ml LBV 5.5 / 20y 9.5