

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 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 9

Snacks

Peanuts 3 • Cashews 3.5 • Nocellara Olives 5 • Sourdough, whipped butter 3.5

Padron peppers, vegan nduja & goat curds 8.5 • Pork & prawn Scotch egg, Okonomiyaki style 8

Starters

Chilled Gazpacho 7.5

Dressed Cornish crab on toast 10.5

Burrata, watermelon, white balsamic, mint 10.5

Charcuterie; Bresaola, Coppa, Finocchiona, pickled radish, cornichon 10.5/18

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

Mains

Grilled Sea Bass, hot & sour courgette salad, hazelnuts 17

Kale Caesar salad, grilled chicken, anchovies, Parmesan, soft egg 17

Woodfired pork neck fillet, Moro Farm beans, tomato, pickled wild garlic, straw potato 20

Grilled polenta, marinated aubergine, friggittelli peppers, vegan curds, salsa verde 18

Burrata, girolle & pea tagliatelle 16

Native breed Duke burger, Abondance cheese, house sauce, chips 17

Duke veggie burger, cauliflower cheese patty, sautéed oyster mushrooms, black garlic bbq sauce, truffle aioli, chips 17

Fish & chips, mushy peas, tartare 16

Dry aged Ribeye, chimichurri, chips 29

Sides 5

Chips • Tomato, & herb salad • Green salad • Hot & sour courgette salad

Desserts 8

English cherry cheesecake • *Sauternes, Château Les Mingets, 100ml* 10.5

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

Summer fruit pudding, vanilla custard • *Monbazillac, Château Ramon 100ml* 8.5

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