

The Duke of Wellington

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.

Three courses 49.50 per person

Sample Christmas Menu 2023



Champagne Bollinger, Special Cuvée Brut, NV 79 | Champagne Duménil, Premier Cru, NV 57

Champagne Delamotte, Blanc de Blanc, 2012 145 | Comtes de Champagne Taittinger, Blanc de Blanc, 2011 195

Champagne Dom Pérignon, Vintage 2012 200 | English Sparkling Wine, Hambledon, Classic Cuvée, NV 55



Starters

Jerusalem artichoke soup, cured yolk, winter truffle (gf)

Pork ragu arancini, saffron aioli, aged parmesan

Charred Brussels sprouts, umami dressing, shallot rings (ve)

Cured Trout, smoked buttermilk dashi, jalapeño (gf)

Mains

Beef bourguignon, glazed carrots, mash (gf)

Castlemead chicken, bacon stuffing, all the trimmings (gf)

Delicia pumpkin, taleggio & cavolo nero lasagne, marinara sauce (ve on request)

Roast cod, curried shrimp butter, lambs leaf, garlic naan, cucumber pickle

Desserts

Deep fried mince pie, brandy ice cream

Orange & chestnut tiramisu

Muscavado cream, baked oats, burnt apple (ve/gf)

Cashel Blue, poached pear, pain d'epices



Fonseca Port, LBV, 2014 glass 5.3 • bottle 39 | Fonseca Port, 20 Year Old glass 9.5 • bottle 70

Sauternes, Château Les Mingets, 2018 glass 10.5 • bottle 39 | Monbazillac, Château Ramon glass 8.5 • bottle 60

Sauternes, Rieussec, 2009 bottle 110 | Pedro Ximenez, Mira La Mar glass 9.5 • bottle 40

Running from Monday 27th November until Friday 22nd December 2023