

# The Duke 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 4.50 • Citron pressé • Elderflower & fresh mint pressé 4.00

Mimosa 7.5 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 8.5

Pimm's 7.50 / Jug 20.00 • Aperol Spritz • Hugo Spritz • Limoncello Spritz • Campari Spritz 9.5

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## Snacks

Peanuts 3 • Cashews 3.5 • Nocellara Olives 5 • Seeded sourdough, whipped butter 4

Pork & prawn Scotch egg, Okonomiyaki style 9

## Starters

Thai spiced carrot, lentil & coconut soup 7.5

Pear, chicory, blue cheese & walnut salad 8

Confit fennel, goats curd, mandarin, toast 9

Grilled purple sprouting broccoli, kimchee dressing 8

Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11 / 19

Beef tartare, bone marrow, egg yolk 11 / 19 *main with chips*

## Mains

Braised pig cheeks, soft polenta, cavolo nero, jus 23

Portabello mushroom & red wine steamed pudding, mashed potatoes 18

Roast chicken kale Caesar salad, soft egg, Parmesan 16

Duke burger, Native breed double smash patty, bacon & cheese, sautéed onions, house sauce, chips 17.5

Duke veggie burger, Simplicity patty, beer onion sauce, blue cheese, chips 17.5

Rare breed bavette steak, sauce Diane, chips 24

Fish & chips, mushy peas, tartare sauce 19

## Sides 5

Chips • Buttered spring greens • Endive & mustard salad • Leek & bacon gratin

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## Desserts 9

Apple crumble, vanilla custard • *Monbazillac, Château Ramon, 100ml* 8.5

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

Almond & chocolate frangipane mousse cake • *Sauternes, Château Les Mingets, 100ml* 10.5

Scoop of sorbet, lemon / mango 3 *per ball*

French & English cheese plate, quince jelly 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*