

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 5th November

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

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, Finocchiona, pickled radish, cornichon 11 / 19

Beef tartare, bone marrow, egg yolk 11

Mains

Castlemead free-range chicken Caesar salad, soft egg, Parmesan 16

Fish & chips, mushy peas, tartare sauce 19

Roasts

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

Heritage breed pork belly, apple sauce 23

Roast chicken, sage & onion stuffing 22

Native Breed Sirloin, horseradish cream 24

Cotswold Lamb Shoulder, mint sauce 23

Delicia pumpkin, trompette & spinach wellington 20

Cauliflower cheese 5 • Sides 5 Buttered spring greens • Endive & mustard salad

Desserts 9

Apple crumble, vanilla custard • *Monbazillac, Château Ramon, 100ml 8.*

Sticky toffee pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 9.55*

Scoop of sorbet, lemon / mango 2.5 per ball

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